

To start

your choice of

Local Swordfish, taramasalata, spring onion, pumpkin seed (gfo)

Stracciatella, Spring Vegetables, toasted Hazelnut, blood orange (gf) (v)

House made potato gnocchi, capsicum, harissa, smoked almonds, ricotta, basil (v)

Main

your choice of

Fresh local fish of the day (staff to advise) (gfo)

Grilled zucchini, black sesame yoghurt, couscous, puffed wild rice (v)

La Ionica Chicken, smoked eggplant & capsicum puree, radicchio, Persian feta, bee pollen (gf)

Lamb Press, pancetta, parsnip skordalia, granny smith apple, green peas, broccolini, rosemary (gf)

all mains are served with
Crushed potatoes, rosemary salt (v) (gf)
George's Greek horiatiki salad (v)

To finish

your choice of

Lemon cremeux, poppyseed sponge, textures of strawberry, verjuice jelly

Callebaut chocolate, Riverland mandarin cream, olive oil ice-cream

(v) vegetarian (gf) gluten free (gfo) gluten free option

