

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 (gfo)

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

Two courses \$78- pp

Three courses \$89- pp

Both price options include side dishes to share

Option to add a steak course (prepared m-r) \$15 pp or cheese course \$10 pp

3-course minimum for group bookings on Friday & Saturday evening

Pricing inclusive of GST

Apologies, no BYO for group bookings unless arrangements have been made

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

