

WINTER À LA CARTE MENU

STARTERS

TOASTED COBB LOAF \$15.50

Toasted cobb loaf served with whipped honey miso butter *(V)*

HOUSE MARINATED OLIVES \$9.90

ENTREE

BURRATA

Burrata, mango jam, roma tomato, lime oil, charred sourdough *(V)*

GRILLED OCTOPUS

Braised and grilled octopus on freekeh tabouli, eggplant baba ganoush, paprika oil *(LF)*

SWEET & SOUR PORK BELLY

Sticky pork belly, Asian pancakes, pickled vegetables, smoked corn puree

MAINS

12 HOUR BEEF CHEEK

12 hour braised beef cheek, Paris mash, buttered greens, fried shallots *(GF)*

ROASTED BARRAMUNDI

Roasted barramundi, Asian ginger broth, watercress kimchi salad, coconut rice *(GF, LF)*

PUMPKIN ORZO

Roast pumpkin, orzo, spinach, asparagus, parmesan, truffle oil *(V)*

WINTER À LA CARTE MENU

DESSERTS

EARL GREY PANNA COTTA

Panna cotta, roasted rhubarb, chocolate sponge, almond tuile (V)

CHOC WALNUT BROWNIE

Goopy chocolate brownie, maple cream, berries (V)

SIDES

PARIS MASH (GF,V) \$8.00

BUTTERED GREENS (GF,V) \$8.00

WATERCRESS KIMCHI SALAD (GF,LF) \$8.00

COCONUT RICE (GF,LF,V) \$8.00

LIQUEUR COFFEE \$14.00

Double shot of Two Seasons coffee liqueur of your choice:
Kahlua, Frangelico or Bundaberg Rum. Topped with fresh cream.

AFFOGATO COFFEE \$17.50

Two Seasons espresso coffee, house made vanilla bean ice cream with a shot of Liqueur:
Baileys, Frangelico, Vanilla Galliano, Tia Maria or Kahlua



2 Course Meal - Your choice of entree & main or main & dessert.

3 Course Meal - Entree, main & dessert.

Starters & sides are additional.

GF - Gluten Free LF - Lactose Free V - Vegetarian