



CHEF'S 3 COURSE SET MENU

\$65 per person

- grazing plate -

house sourdough
marinated white anchovies
local organic dried kalamata olives
beetroot & labneh dip w/ local hazelnuts

- shared mains -

Mibrasa grilled local angus beef w/ duck fat kipflers
grilled harissa free range chicken w/ shanklish
green salad w/ pickled shallot, cucumber & greek dressing

- dessert -

french walnut tart w/ creme fraiche or
local artisan cheeses w/ crisp sourdough & quince (gfo)