

summer set dinner

from 6:30pm • friday & saturday evenings

option one \$40 per person

start & share

selection of mixed share plates

mezze - marinated beets, mixed olives, pancetta, sopressa, pickles, merediths goats feta,
marinated mushrooms and greek pita.
mixed dumplings with soy green chilli dipping sauce (pork or veg)
semolina-dusted squid with aioli and lemon

mains

choice of two, alternate serve

steak frites butchers recommendation, with handcut chips and jus
crispy skin ocean trout, chat potato, toasted almond and green bean salad with salsa verde
five spice pork belly, seared scallops, apple slaw salad and jus
poached chicken & vermicelli noodle salad with bean shoot, green chilli salad and crispy shallots

sides

choice of one to share

hand cut chips and aioli
green beans, toasted almonds, lemon oil
diggies herbed garden salad

dessert + coffee

extra \$10 per person

*vegetarian options also available

option two \$50 per person

start & share

mezze- marinated beets, mixed olives, pancetta, sopressa, pickles, merediths goats feta,
marinated mushrooms and greek pita.

entree

choice of two, alternate serve

diggies seafood taster, sesame yellowfin tuna, lime garlic baby octopus and sydney rock oysters
duck two ways, chefs selection for the week
semolina-dusted squid with aioli and lemon

mains

choice of two, alternate serve

steak frites butchers recommendation, with handcut chips and jus
lamb backstrap, tabouli, harissa yogurt, tortilla chips and lemon
five spice pork belly, seared scallops, apple slaw salad and jus
fresh angel hair pasta with sambal morten bay bug, pancetta, snow peas and shaved parmesan

sides

choice of two to share

hand cut chips and aioli
green beans, toasted almonds, lemon oil
diggies herbed garden salad

dessert + coffee

extra \$10 per person

*vegetarian options also available

juggs with
dinner

22.00

pimms no.1

pimms and fresh fruit
topped with lemonade
& dry ginger ale

sangria

rose, strawberry liquor, vermouth
with strawberries
& lemon

margarita

tequila, cointreau and fresh lemon
juice blended with ice