



Island feasts

5 COURSE CHEF'S TASTING MENU
FOR TABLES OF 2+ TO SHARE \$60PP

Island Pita

Served with beetroot & walnut, yoghurt, za'atar



Geraldton kingfish crudo, avocado, jicama, cucumber, jalapeño, finger lime
Spiced cauliflower, hummus, pinenut, pomegranate molasses



Black rice & cuttlefish, lemon aioli

Wood roasted sweet corn, harissa mayonnaise, kefalotyri



Lamb rump shawarma, eggplant, peppers, olives, tomato jam, mint labneh
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing



Island pavlova, peach, mango, saffron & orange blossom yoghurt cream

available until 7.30pm