



Island Feasts

5 COURSE CHEF'S TASTING MENU
FOR TABLES OF 2+ TO SHARE
\$65 PP

Island Pita
Served with beetroot & walnut dip



Fried cauliflower, hummus, pomegranate molasses
Kingfish crudo, avocado, jicama, cucumber, jalapeño, wild rice



Black rice & cuttlefish, aioli
Wood roasted sweet corn, harissa mayonnaise, manchego



Lamb & pumpkin tajine, almonds, dates, Israeli cous cous, kataifi pastry
Cabbage, fennel, cucumber, feta & pine nut salad, yoghurt dressing



Island pavlova, saffron pears, finger lime

available until 7.30pm