



# Island feasts

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

## Island Pita

Served with roasted butternut pumpkin tahini



Fried cauliflower, green tahini, macadamia, pomegranate molasses  
Market crudo, avocado, jicama, cucumber, jalapeño, wild rice



Wood roasted chicken marylands, jewelled rice, muhummara, sumac  
Zucchini & haloumi fritters, walnut & garlic labneh



Lamb rump shawarma, smoked eggplant, tahini, pomegranate, chilli  
Island Fatoush: cos, tomato, radish, cucumber, crispy pita, yoghurt



Honey & yoghurt pannacotta, mango, orange blossom, pistachio

*available until 7.30pm*