



# Island feasts

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

Island Pita

Served with roasted butternut pumpkin tahini



Zucchini & haloumi fritters, garlic & walnut labneh



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



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*