



Shared Gourmet Platters Menu

Steamed Northern Territory Barramundi, wok tossed Asian greens, fried shallots, garlic, chilli, coriander, sesame seeds, lime & soy sauce (gf)

Slate grilled lamb fillet parsnip puree, roasted beetroot, rocket, pomegranate (gf)

Roast root vegetable salad, caramelised onion, seeds & grains, aged balsamic (ve)
option to add chicken

Pork Belly, pancetta, zucchini, charred shallots, pea veloute & herb oil (gf)