



\$50

Summer Set Menu

Lunch & Dinner

Available for groups of 16 or more guests

Starters to share

Barzura plate – bresaola, salami, Sicilian olives, pickled peppers & gherkins, artichoke heart, beetroot puree, pink fermented cabbage, marinated feta & toasted rye

Chili, salt & pepper calamari

your choice of

Mains accompanied with steamed greens

Eye fillet, English spinach, sweet potato mash in a herb & mustard seed jus

Spatchcock, roasted heirloom carrots, romesco, yoghurt & pepitas

Crispy Atlantic salmon, Israeli cous cous, shaved cucumber chili, lime & dill dressing

Vegetarian options available on request

your choice of

Desserts

Chocolate Mousse

Eton mess



Printed on 100% Post-consumer recycled paper.

We cannot guarantee that our food is free of allergens.

10 % surcharge on Sundays & public holidays, sorry no split bills.