

Casalinga

Entrée

Deep Fried Lobster Mac & Cheese Balls; blood orange segments, tendril leaves, bisque aioli

Confit Duck Wontons; master stock, shiitake mushroom, spring onion, bean shoots, sesame oil

Milk Cherry Bocconcini & Sundried Tomato Arancini; basil aioli, toasted pine nuts, lemon oil dressed watercress (gfo)

Steamed Buns; filled w sous vide pulled pork hock, marinated in soy, ginger, five spice, shallot & rice wine, pickled mustard greens, crushed nuts, coriander aioli

Main

Spicy Green Chili & Buttermilk Fried Chicken; pickled carrot, chimichurri buttered BBQ corn, pea & potato hash, aioli (gf)

Eye Fillet Wrapped in Prosciutto; char-grilled king prawn, crevette butter, café de Paris aioli, watercress, julienne tomato, red onion salad, basil oil, salt & vinegar dusted fat chips (gf)

Fish of the Day (gf)

Vegetarian Plate; Kefalograviera cheese, zucchini & BBQ corn fritters, pea & potato hash w pea puree, milk cherry & sundried tomato arancini, my Thai salad, sour green mango slaw, green wheat tabouli *vegan variation available* (gfo)

Dessert

Jaffa in a Glass; orange & almond sponge, orange chocolate ice cream, Chantilly cream, blood orange curd, Cointreau ganache (gf)

Coconut Milk Panna Cotta; Malibu macerated grilled pineapple, illusion ice cream rolled in toasted coconut, five spice meringue (gf)

Cannoli; filled w scotch whiskey chocolate mousse, crema Catalana ice cream, date ganache

Sticky Date Bread & Butter Pudding; vanilla Anglaise & vanilla ice cream