

early bird MENU

AVAILABLE FROM 5:30PM - 6:30PM

\$45.00 PP

ENTRÉE:

SEASONAL DIPS *gfo, veg, nuts* (ask our friendly staff)

WARM MARINATED MEDITERRANEAN OLIVES gf, v w/ Citrus Segments

MAINS:

CHOICE OF 2 SHARED PLATES SERVED WITH SEASONAL GREENS

36 HOUR COOKED PORK BELLY gf, df

Pork Belly, Pickles, Fennel Slaw, Guava Sauce

BURRATA SALAD gf, nuts

Burrata, Basil Pesto, Ox-Heart Tomatoes, Aged Balsamic

TUNA TARTARE s, df, gf

Tuna Tartare, Crispy Potatoes, Sesame, Soy, Fresh Herbs

GOLDEN CAULIFLOWER veg, vo

Golden Cauliflower, Pickles, Goat's Curd, Smoked Paprika

DESSERT:

TRES LECHES CHOCOLATE CAKE gf

w/ Mascarpone, Macerated Strawberries