

MARE

TO START

FRESHLY BAKED BAGUETTE WITH HOME MADE BUTTER

BYRON BAY SMALL PRODUCTION OF FRESH STRACCIATELLA + CHARCOAL SALT (GF)

WARM MARINATED MEDITERRANEAN OLIVES (GF) (DF)

SAN DANIELE PROSCIUTTO (GF) (DF)

SHARED ENTREES

LARGE MOOLOOLABA GRILLED PRAWNS, XO BUTTER (GF)

FRIED CRISPY LOCAL BABY SQUID, FRESH LEMON

YOUR CHOICE OF MAIN

300GR BLACK ANGUS STRIPLOIN, COOKED MEDIUM, 120 DAYS GRASS FED,
SERVED WITH RED ONION MARMALADE, CONFIT GARLIC, RED WINE JUS (GF) (DF)

CONCHIGLIE (SEASHELL), VINE RIPE TOMATO SAUCE, EGGPLANT, CREAMY RICOTTA (V)

SLOW COOKED FILLET OF RED EMPEROR, OLIVES, PINK PEPPER, CITRUS BUTTER (GF)

FREE RANGE CHICKEN BREAST, POLENTA, CHARRED BABY CORN, PARMESAN, BASIL (GF)

SHARED SIDES FOR THE TABLE

SHOESTRING TRUFFLE FRIES, PECORINO (GF) (DF)

VINE RIPENED TOMATO, CAPER BERRIES, CUCUMBER, FETTA, RED ONION, MARINATED OLIVE (GF)

YOUR CHOICE OF DESSERT OR CHEESE

LIQUID CHOCOLATE + MANGO FRANGELICO TART, SALTED CARAMEL, CRISPY ORANGES

SELECTION OF CHEESES SERVED WITH CROSTINIS, TRUFFLED HONEY + FRESH GRAPES