

PARTY MENU

2 COURSES \$51 | 3 COURSES \$65

ENTRÉE

Tasting platter for the table

Cured Meats with pickled baby corninohons and garlic bread, grilled octopus and baby calamari with chorizo dust

MAINS

Butternut pumpkin gnocchi

beetroot puree, parmesan-reggiano and bitter greens **V**

Atlantic salmon

artichoke, asparagus, sweet corn puree, saffron butter sauce **G***

Grilled 220grm New York Cut

homemade capsicum ketchup and crisp potatoes **G***

Confit chicken Maryland

chorizo, pea primavera risotto

DESSERT

Vanilla pannacotta

pineapple lime jelly, lemon sorbet and micro mint **GF**

Chocolate raspberry fondant

whisky espuma and fresh berry

Gulab jamun

homemade rum raisin ice cream and rose water syrup

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bar & dining

V VEGETARIAN

GF GLUTEN FREE

G* CAN BE MADE
GLUTEN FREE