

DATE NIGHT

Wednesdays | \$49pp

APERITIF

Kir Royale sparkling wine with Creme de Cassis

Armand de Chambray Blanc de Blancs

House Wine or Beer

MAIN

*Crusted Fish with cheesy potato gratin, green beans
& broccolini (GFA, DFA)*

*Risotto Pie with forest mushrooms & broad beans infused with
truffle oil & parmesan (GFA, DFA)*

*Vegetable Tagine served with herbed cous cous, pickled fennel,
spiced coconut yoghurt & toasted almonds (V)*

DESSERT

to share

*Espresso Creme Brulee with milk chocolate ice cream
& cinnamon biscuit (GFA)*

*Coconut Pudding with charred pineapple, mango sorbet
& a spiced palm sugar syrup (V)*

V = vegan, DF = dairy-free, GF = gluten-free GFA/DFA/VA = adaptable