

GRAZING SET MENU \$50 package – per guest

GAZING SET MENU WITH WINE MATCHING \$79 package - per guest

1st Course (Shared)

Middle Eastern lamb cigars

Grilled halloumi

Citrus cured Yellowfin Tuna with light goats cheese mousse

2nd Course (Shared)

Semolina crusted calamari

Roast pork belly on apple puree

Heirloom tomato salad

3rd Course (Shared)

House made pumpkin gnocchi

broccolini with toasted almonds, Bulgarian fetta & balsamic glaze

Slow braised beef cheek with Middle Eastern rice & salad

Tea / Coffee