



entrée

feral tasting platters

Spicy pork wontons
Chorizo & lemon
Parmesan whiting with aioli
House dips with turkish bread

main (choice of one of the following)

charred grilled aged scotch fillet

w/ hand cut chips topped with malbec port wine and basil butter with a garden salad

gilled market fish

with rustic mash, fresh melon salsa, brocolini & grape seed vinaigrette

eggplant lasagne (v)

layers of grilled eggplant filled with tomato fondue and buffalo mozzarella, topped with basil pesto alongside a crisp garden salad

warm chicken salad

cajun spiced chicken, w/ cashews, cherry tomato, avocado & cajun aioli

dessert (chose one of the following)

baked chocolate cheesecake

w/dark ganache and king island cream

lemon curd tart

w/rose syrup and king island cream

please note: in the interest of patron safety all food must be consumed on premises

(v) vegetarian-friendly