

### **SNACKS**

Charcoal Infused oil olives (V & GF)

Red pepper stuffed with cream cheese (GF)

Bocconcini skewers with sun-dried tomato, chilli & onion pickles, olives & pesto (GF)

Fermented garlic flatbread, chilli crisps & burrata (V & GF Avail)

### **PIZZA**

Smoked mozzarella, San Marzano tomato, fior di latte & basil (V & GF Avail)

Broccoli cream, leek, spring peas, stracciatella & preserved lemon (V & GF Avail)

Soy shiitake mushrooms, confit garlic cream, bok choy, taleggio & brunt lemon fried shallot (V & GF Avail)

Yellow San Marzano puree, confit garlic, buffalo mozzarella, pesto, fresh basil & pomegranate (V & GF Avail)

White miso eggplant, shallot puree, fior di latte, black garlic tahini & smoke calabrian salsa (V & GF Avail)

Zucchini, potato basil cream, fior di latte, whipped feta & macadamia crumbs (GF Avail)

Gorgonzola cream, fontina, fior di latte, baked ricotta, walnuts & thyme chilli honey (GF Avail)

### **SALAD**

Baby cos, orange, rhubarb, fennel, feta, malt vinaigrette & fried capers (GF) (V Avail)

Roasted carrots, coconut labna, charred onion, smoked almonds & herbs (V & GF)

### **DESSERT**

Pistachio tiramisu

Strawberry & rhubarb sorbet, cardamom crumb, w/mint gel & strawberry balsamic glaze (V & GF)

Vegan chocolate cannoli & choc chips (V)

**THANK YOU FOR YOUR SUPPORT!**

