

CHEF'S SET MENU

BANQUET SHARING STYLE . \$55PP

TO START

FLATBREAD AND LEMON OIL
ALTO MIXED OLIVES (GF)(V)
CRUDITES OF RAW AND ROASTED VEG
WITH SPICED YOGHURT

ENTREE

HEIRLOOM TOMATO SALAD
AND AGED BALSAMIC (GF)(V)
CRISPY CALAMARI , HOUSE PICKLES
AND PLUM GLAZE (GF)

MAINS

(SERVED ALTERNATE DROP)

MINUTE STEAK. CONFIT CAULI.
CAFÉ DE PARIS BUTTER. VEAL JUS (GF)
PAN FRIED SALMON. SMASHED EDAMAME.
ROMESCO AND PANGRATATTO (GF)

SIDES

RAW ZUCCHINI. LOTUS CHIPS. CURRANTS.
DILL AND SESAME DRESSING(GF,V)
SHOESTRING FRIES.AIOLI

(A 10% service charge applies on public holidays and on all parties of 6 or more.
Cakeage is charged at \$5 per head. A 2.5% surcharge applies to all credit card payments)...

Other menu items are also available gluten free but may incur an extra charge.
Subject to seasonal updates.



P E L I C A N O ●