

JULIET FEASTING MENU

2 courses - \$69 per head

3 courses - \$84 per head

ENTRÉE

To Share - please choose 3

Local Asparagus, bbq red onion, goats milk dressing, cured egg yolk

Fiore di burrata, chargrilled zucchini, olives & mint with sourdough

Cured Kingfish, ruby grapefruit, pickled fennel

Steak Tartare - hand cut beef with a selection of condiments & house croutons

Selection of Charcuterie

MAINS

To Share - please choose 2

Fillet of Red Emperor, Salt bush, grenobloise

Pork loin and roast belly, golden raisin, pumpkin

Rost Biff, persillade

House made gnocchi, seasonal vegetables, ricotta

Roast Chicken, potato terrine

Accompanied by rocket salad, house cut fries

DESSERTS

To Share – please choose 2

Quince, gingerbread, yoghurt ice cream

Classic crème brûlée

Chocolate sorbet, whipped coconut, lime

Rhubarb, blood orange, meringue, mascarpone