

# Friday Lunch Special

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**\$65 - 2 courses**

*Including a glass of house wine or beer*

## Entrée

### **Vanella Burratina**

hand pulled in the traditional style from Puglia, Italy, with basil emulsion, cucumber, dill and green tomato

or

### **Vietnamese Style Queensland Banana Prawns**

sautéed in ginger and garlic, served with green papaya, mignonette lettuce, mint, coriander and ginger lime Nahm-Jim

or

### **Beetroot Salad**

red, yellow and candy beetroots slightly pickled, Meredith Dairy sheep's milk labneh, drizzled with Malfroy's wild honey

## Main

### **Spring Gnocchi**

daily housemade vegan gnocchi with spring pea "cream," asparagus, broad beans, peas and Ramarro Farm organic fresh herbs

or

### **Woodfired Chermoula Chicken**

succulent Moroccan marinated chicken breast, cherry tomato, eggplant, chickpea, red pepper chimichurri and garlic toum

or

### **Indian Spiced Karokke**

street food inspired vegetable and chickpea potato croquette, with housemade zingy green and sweet tamarind chutneys

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## Drink Choice

NV Prosecco Tenute Arnaces | Sew & Sew, Pinot Gris |  
Lez Arts, Rosé | Paperboy, Shiraz | 4 Pines Pale Ale