



## \$35 SET MENU

### INDIVIDUAL TASTING PLATE

La Boqueria Chorizo + Lemon (GF)

Grilled Haloumi, Green Relish, Charred Zucchini, Orange + Yoghurt (V + GF)

Crispy Za'atar Prawns + Lemon Aioli

### CHOICE OF MAINS

Slow Cooked Lamb Shoulder, Green Olive Tabouleh, Israeli Cous Cous,  
Pistachios, Mint, Preserved Lemon + Yoghurt

OR

Porcini Mushroom Risotto, Fetta Cream, Toasted Hazelnuts, Rocket + Parmesan (V + GFO)

OR

Orange Poached Chicken Salad, Sticky Mandarin, Labna, Paw Paw, Red Cabbage,  
Toasted Coconut & Ras el Hanout Vinaigrette (GFO)

*Vegetarian Option + Haloumi*

Please note, our menus are all based on seasonality + the best produce available, so Set Menus may alter without notice. Minimum 2 guests. Groups over 10 must confirm final numbers 4 days prior.