

# your menu

CHEF  
Bryce Reynolds

## Family Style Shared Plates Buffet:

Starter:

Modern Antipasti Board

Mains:

Crispy skin salmon, avocado salsa

Sous vide chicken breast, macadamia butter, harissa

Sides:

Apple coleslaw, house made aioli, fresh herbs

Roast pumpkin, hung yoghurt, candied nuts,  
broccolini

Salads:

Green goddess garden salad, reduced balsamic,  
Green herbs

Traditional European potato salad, Spanish onion,  
Apple-Cider vinegar

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



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