

# MOD. DINING

## group menu to share

80 per person

### to start

Marinated olives with rosemary & citrus vgn gf

Salt & vinegar puffed pork skins with madras curry salt df gf

Freshly shucked rock oysters, roasted kelp & lemon dressing df gf +7 ea

### mains

Spiced chicken breast, roasted garlic  
& white bean, grilled leeks gf df

Ocean trout, steamed gai lan,  
yellow curry sauce, jasmine rice df

Mafaldine pasta, fermented chili butter,  
cime di rappa, black lime pangrattato v

### sides

Wholewheat sourdough with chicken & anchovy whipped butter

Green salad, salsa verde & pickled shallots gf vgn

### desserts

Rosemary & mandarin cheesecake

Vanilla ice cream, smoked butter caramel, shaved chocolate v, gf

Rhubarb & strawberry pavlova gf v

df = dairy free gf = gluten free vgn = vegan v = vegetarian \* can be gluten free

We cater for most dietary requirements. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.