



*Star Deal Sample Menu*

*Two course dinner and a glass of bubbles on arrival*

*28 per person*

Starters

**CHORIZO CRIOLLO** rustic roasted tomato sauce, garlic bread crumb

**GARLIC AND GINGER PRAWNS** fresh cress and radish salad

**AVOCADO SALSA CROSTINI** tomato salsa fresca

Mains

**MALBEC SHOULDER RAGU PAPPARDELLE** garlic and rosemary pangrattato

**ROASTED SALMON** squid ink rice and saffron aioli

**SQUASH NUT ROAST** spiced cauliflower couscous, chickpea & lentil salad, green salsa

Sides

Smashed potatoes 5

Green salad 7

Maple glazed winter vegetables 7

Desserts 8.50

**PAVLOVA** winter citrus and passionfruit

**CARANOA CHOCOLATE FONDANT** dulce de leche and banana ice cream

**TORRIJAS** crème brûlée house-made brioche with custard

*Vegan cheese and gluten free bread substitutions are available on request. Please inform your waiter of any allergies or dietary requirements. All dishes on the menu may contain traces of nuts. Items on this menu are subject to change. A discretionary 12.5% service charge will be added to your final bill. We only take card payments.*