



Locals Menu \$55PP

Wednesdays & Thursdays in October

Share plates each plate serves 2 people

Glass of red, white or rosé

First

Crumbed and fried Spanish goats cheese, French sourdough,
beetroot remoulade

OR

Tempura zucchini flowers filled with ricotta, spinach and
Grana Padano, rocket and capsicum coulis

Second

Yellowfin tuna sashimi, lime and sesame dressing

OR

8hr confit pork belly

Third

Fragrant Wagyu beef curry, yogurt, roti bread

OR

Moroccan prawn cream and tomato hotpot, roti bread

WHEN BOOKING PLEASE ADD "LOCALS" IN COMMENTS
FOR CATERING PURPOSES