

CREW & KING

TWO COURSES \$49.00
THREE COURSES \$59.00

Entree

\$17

Wild mushroom arancini, parmesan cup, tomato chilli relish

V

Pumpkin chive tart, mizuna herb, sundried tomato pesto

GF V

Oyster Kilpatrick

GF NF

Mains

\$37

Grass fed rack of lamb, mustard sauce, cauliflower and potato puree

NF

Chicken Ballotine, celeriac fondante, spinach, jus

GF NF

Potato gnocchi, rocket, pesto, sundried tomato

V VG GF

Dessert

\$15

Steamed Canary pudding, bourbon anglaise, lemon curd cream

NF V

Flourless chocolate and almond cake, berry compote, creme fraiche

GF V

Sides

\$8

Warm bread, olive oil, dukkah

NF VG

In house pot fries, garlic aioli

GF DF

Green salad

VG DF

Allergen Legend

V Vegetarian

NF Nut Free

GF Gluten Free

VG Vegan

DF Dairy Free

O Option