



pre-show menu

two courses \$45 / three courses \$55 includes tea or coffee

to start

NEW LOCAL PLATE - CRUSTY SOURDOUGH BREAD, ROASTED EGGPLANT DIP
MARINATED MUSHROOMS, NINO'S PROSCIUTO,
WARM LOCAL OLIVES WITH FENNEL AND CHILLI

MANCHEGO CHEESE CROQUETTES, ROASTED CAPSICUM, WHITE BEANS,
SHERRY VINEGAR, CHIPOTLE

main

YUCATAN FREE RANGE CHICKEN BREAST, ROASTED CORN, TOMATILLO SALSA,
BLACK BEAN, TORTILLA CRISPS

LEMON AND OREGANO BAKED LAMB SHOULDER, BUTTER BEAN, SPRING PEAS,
PECORINO CHEESE, MINT

SICILIAN CHICKPEA AND PARMESAN FRITTERS, HEIRLOOM TOMATOES, ZUCCHINI,
WOODSIDE GOATS CURD, BASIL

stay a while

DARK CHOCOLATE MOUSSE, RASPBERRY, ROCKY ROAD