



## chef's signature menu 68

a selection of dishes designed for the whole table to share

*price per person, minimum two people*

### starter

burrata, olives, granola & datterini tomatoes (v) (n)

seared beef carpaccio, mustard dressing, parmesan & watercress

charred salmon, caviar, sour cream & horseradish

crispy chicken, honey, lime & chilli glaze

### main course choice

roasted baby chicken, lemon, rosemary & smoked paprika

roasted prawns, nduja, verbena & green chilli

grilled dry aged sirloin (200g) +8

### sides

herb salted fries & tenderstem broccoli, confit lemon (v)

### dessert

oblix dessert platter (v) (n)

*selection of signature desserts to share*

• a discretionary 14% service charge will be added to your bill • (v) vegetarian dishes • (vg) vegan dishes • (n) contains nuts

\*cross contamination of nuts, gluten, shellfish and other known allergens may be present

please inform your waiter of any allergies or dietary requirements