## GROUP MENUS 4+ SHARED

\$95

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

SPAGHETTI VONGOLE – LOBSTER OIL

GRILLED CHICKEN, ROMESCO, TOUM
GRILLED SIRLOIN, CHIMICHURRI
CHAT POTATO'S SWEDISH STYLE
SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING
APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE

elopole

## \$120

Bread/Warmed Olives

Buffalo mozzarella– stracotta tomato pangrattato Fried Zucchini flowers, stracotta tomato

GRILLED SPLIT PRAWNS, FLAMED FERMENTED CHILI OIL

SPAGHETTI VONGOLE – LOBSTER OIL

GRILLED CHICKEN, ROMESCO, TOUM
GRILLED SIRLOIN, CHIMICHURRI
CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

Apple & Pineapple Crumble, sweetened mascarpone

GLUTEN FREE OPTIONS AVAILABLE. ALL MENU ITEMS MAY CONTAIN TRACES OF NUTS, EGGS, DAIRY OR GLUTEN. 10% SURCHARGE FOR 6+ GROUPS.

ALL CARD TRANSACTIONS INCUR SURCHARGES.

NO SPLIT BILLS.



## \$150

## Bread/Warmed Olives Charcuterie

Buffalo mozzarella– stracotta tomato pangrattato Fried Zucchini flowers, stracotta tomato

GRILLED SPLIT PRAWNS, FLAMED FERMENTED CHILI OIL

SPAGHETTI VONGOLE – LOBSTER OIL

GNOCCHI, BRAISED INTERCOSTAL BEEF, TRUFFLE PECORINO

GRILLED WHOLE FISH NAM-JIM
GRILLED T-BONE, CHIMICHURRI
CHAT POTATO'S SWEDISH STYLE
SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING
APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE



