# We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce

We believe in the for our menus.

ge est are option for each course WHIPP.

# SMALL PLATES

WHIPPED FETA, CRISPY CHILLI, HOT HONEY DRESSING V

HEIRLOOM TOMATO SALAD, MOZZARELLA, BLACK OLIVE & BASIL VGO

CRTSPY PORK BELLY & SPTCED PLUM KETCHUP

### MAIN PLATES

RIB CAP BEEF BURGER, BACON JAM, APPLEWOOD CHEDDAR, CHILLI RELISH & CHIPS

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH & SWEET POTATO FRIES VGO

GRILLED CHICKEN CAESAR SALAD

# **PUDDING PLATES**

CONFIT PINEAPPLE & COCONUT RUM SORBET VG PEACH & FARI GREY PAVIOVA CHEESE SELECTION VG supplement 8

ONE-COURSE 18

TWO-COURSE 28

THREE-COURSE 35

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note — we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.





# THE GALLERY