



Bowl Food Menu

[BOWLS]

- Sticky beef, Yukon gold puree, burnt cabbage and currants
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Herb and lemon rubbed chicken, chicken potato puree, greens and pickles
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Verbena and honey glazed pork belly, bubble and squeak, peas and feves with an apple infused glaze
-
Seabass, heritage carrot, truffled potatoes with samphire and orange dressing
-
Steamed white fish, green Thai infused vegetables and coconut fragrant rice
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BBQ trout, pickled cucumbers, crème fraiche and paprika spiced potatoes,
topped watercress and baby rocket lime salad
-
Black cabbage and Persian feta cigars, heritage tomato ragu, fried red kale leaves and olive relish (V)
-
Tofu rendang nut curry with fragrant vegetables and leaves (VE)
-
Gnocchi, kale, parsnip puree, parsnip and vegetarian parmesan crumb with sage and pear relish (V)

[DESSERTS]

- Chocolate fondant, winter berry ice-cream, sea salt and berry freeze dried cracker
-
Thyme panna cotta, poached pears and honey
-
Italian lemon cake, white chocolate sauce and frozen berries

