

## sharing menu, each dish served when ready includes a glass of champagne

## starters

freshly baked sourdough bread & salted butter (v)
burrata, olives, granola & datterini tomatoes (v) (n)
prawn cocktail, avocado, gem lettuce & spicy cocktail sauce
serrano ham, pane carasau & olives
crispy buttermilk chicken & sour cream

## mains

dry aged sirloin & chimichurri sauce roasted prawns, green chilli, garlic & citrus wild mushroom orzo, cashew cheese & black truffle (vg) (n)

## dessert

oblix dessert platter (v) (n) selection of signature desserts to share

per person 95

<sup>•</sup> please inform your waiter of any allergies or dietary requirements

<sup>•</sup> a discretionary 13.5% service charge will be added to your bill • (v) vegetarian dishes (n) contains nuts
\*all dishes may contain traces of nuts