

Lulus

SHARED FEAST

\$65PP 2 COURSE

\$80PP 3 COURSE

Enjoy a large spread of all of the following dishes, designed to share with your friends or family

ENTREE

Beet Salad with goat cheese, rocket, apple, vanilla & honey dressing
Kingfish Carpaccio with Burnt Orange, Fennel, Pomegranate, Citrus Dressing
Wagyu Bresaola with Fresh Burrata, Medley tomato, Horseradish Cream

MAINS

Tagliatelle with roast pumpkin, goats cheese, burnt butter sage sauce
Crispy Pork Belly with Guanciale, Charred Fennel, Savoy Cabbage, Apple Cider Gel
Oven roasted barramundi with mash potato, Medley tomato, Fennel velouté
Grilled Portobello mushroom with Parmesan, Garlic and Parsley
Rocket, Pear, Parmesan, Candied Walnuts
Fries with Garlic Aioli

DESSERTS

Flourless chocolate cake with poached cherries, Cointreau cream
Almond milk honey saffron panna cotta with berry salad
Raspberry white chocolate croissant pudding with ice cream
Crème brûlée

Please note that a 10% Surcharge applies to all bills on Sundays and Public Holidays All dietaries will be accommodated with prior notice