

APPERITIF

Gin Garden - Devils Thumb rainforest gin, cucumber, mint, lime, elderflower, topped with soda over ice

\$20

La Muchacha - Hibiscus, lime, mint & cranberry over ice

\$14

APPETISER

House marinated olives, bay, chilli, orange (GF)

\$12

ENTRÉE

House grilled sourdough focaccia, black olive tapenade, Pendel estate olive oil

\$16

Tempura heirloom carrot custard, wake crisp, golden oak oyster mushroom, puffed grains. (GF)

\$22

MAIN

Gnocchi toscana, fig marbella, vine leaf pangrattato (DF)

\$41

SIDES

Truffle fries, black salt (GF)

\$11

Thala plantation salad, picked leaves, herbs and shaved coconut (GF)

\$10

DESSERT

Warm coconut sago pudding, tropical fruit wonton, vanilla ginger syrup.

\$20

Sorbet Selection (GF)

\$15