

# Ilona Staller

## Shared table \$65 menu

### To start

- Chef's selection of entrees + small bits

### Main course

- Roasted barramundi fillet, saffron veloute, watercress & radicchio salad
- Slow braised beef brisket, potato puree, salsa verde, parsley & shallot salad

### Shared sides

- Baby coz heart salad, buttermilk vinaigrette, parmesan & sage crumbs
- Cauliflower & cheese gratin, gruyere & garlic crumbs
- House cut chips, rosemary & garlic

### To finish

- Dessert of the day
- Cheddar cheese, lavoche, quince paste and fruit bread
- Espresso martini (\$5 surcharge)

\* Subject to seasonal change

