

# Ilona Staller

## Shared table \$65 menu

### To start

- Chef's selection of entrees & small bits

### Main course

- Roasted barramundi fillet, roasted fennel puree
- Braised lamb shoulder, whipped feta, pomegranate

### Shared sides

- Butter lettuce, zucchini, ricotta, mint salad, lemon dressing
- Shoe string fries with aioli
- Roasted Pumpkin, lemon yoghurt, baby herbs

### To finish- individual choice between

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

### Or celebrating a special occasion?

- Why not finish the night with a celebratory Bombe Alaska cake for the whole table! Sparklers and all!

\* Subject to seasonal change

