

# S E T M E N U

main & dessert	49
entrée & main	59
entrée, main & dessert	69

## SHARED ENTREES

### EVERYBODY'S BOARD

tokyo fried chicken, pork & fennel sausage, salt & pepper squid, italian salumi, kalamata olives, pickled cucumbers, fries with garlic aioli, sourdough, olive oil & balsamic vinegar

## MAINS

### MORROCAN SPICED CHICKEN

seasonal greens, pearl barley, lemon, capers

### AWHI FARMS SIRLOIN <sup>GFF</sup>

garlic & butter potatoes, red wine jus, pearl onions

### MARKET FISH <sup>GFF</sup>

tomato & paprika butter, broccolini, basil

### HARVEST OF CARROTS <sup>VG</sup>

tofu, caraway, macadamia

## DESSERTS

### BUTTERMILK PANNA COTTA

amarena cherries, biscuit crumb, pistachios

### SALTED CARAMEL ICE-CREAM SANDWICH

chocolate chip, black sesame