

\$50 SHARED SET MENU

ENTREE

Homeleigh Grove marinated olives - sourdough V|DF
 Harvest plate - charcuterie - artisan cheese - poppy seed lavosh

MAIN

Roast free range chicken - seeded labneh - green tomato - piccalilli GF
 Wagyu flank ms+5 medium rare - foiretto - smoked eggplant - horseradish GF|DF

SIDES

French fries - cajun - citrus aioli GF|V|DF
 Roasted jap pumpkin - hummus - crisp kale GF|V



ADD CHOICE DESSERT -

\$16pp

Espresso parfait - mascarpone - pistachio praline GF|V

Crème caramel - brandied raisins - pine nuts - thyme GF|V

Chocolate fondant - quince paste - vanilla bean cream V

\$65 SHARED SET MENU

AMUSE BOUCHE

Sydney Rock oysters - bloody mary - chives GF|DF

ENTREE

Harvest plate - charcuterie - artisan cheese - poppy seed lavosh
 Homeleigh Grove marinated olives - sourdough V|DF

MAIN

Pork belly - pumpkin custard - cavolo nero - jus GF|DF
 12 hour lamb shoulder - white bean - gremolata GF|DF

SIDES

Braised sugarloaf cabbage - toasted almonds GF|V|DF
 Heirloom tomatoes - goats curd - oregano - fried garlic GF|V

BOTTOMLESS PIZZAS - \$45 per person

Chefs selection of Pizzas

SIDES

French fries - cajun - citrus aioli GF|V|DF
 Roasted jap pumpkin - hummus - crisp kale GF|V

Gluten free pizza bases available



OLLEYVILLEATSHAW

Sundays attract a 5% surcharge
 public holidays attract a 15% surcharge
 on all food and beverage items.

*Menu items subject to seasonal change