

ST SIANDRA

GROUP DINING

98PP

Potato flatbread, smoked garlic

Tahina, fermented green chilli

Wagyu bresaola, rocket, zuni pickle

School prawns, black garlic, *7 spice

Zucchini, persian style feta, fennel, golden raisin

Lamb shoulder, eggplant, yoghurt, pomegranate

& Market fish, capers, tomato, saffron

Kipfler potato, green olive, dill, agro dolce

Herb salad, white onion, guindilla, preserved lemon

Apple brik pastry pie, almond, cardamom ice cream

CHAMPAGNE UPGRADE

One glass of NV Laurent Perrier Cuvee
per guest +25pp

Please advise staff of any allergies.
10% surcharge on Sundays and public holidays.

