

# CREW & KING

## CAVALLERIA RUSTICANA AND PAGLIACCI

**Two Courses - \$45**

**Three Courses - \$55**

### **Entrée - \$15.00**

Rocket & button mushrooms salad, gorgonzola dressing **GF V NF**

Smoked salmon, artichokes, borlotti beans, lemon **GF NF DF**

Brisket bacon, sweetcorn polenta cake, caponata puree **GF**

### **Main - \$35.00**

Potato & ricotta dumplings, mixed vegetable red lentils, cherry tomato medley, white truffle oil **NF V**

Butter poached barramundi, chorizo & potato hash cake, zucchini ribbons, champagne garlic sauce **GF NF**

Slow cooked rolled lamb shoulder, basil, potatoes & olives, smoked red pepper puree **GF DF NF**

### **Dessert - \$12.00**

Peach & amaretto tart, vanilla bean ice cream **V**

Chocolate cake, chocolate whip, chocolate biscuit, cherry buttercream **V NF GF**

### **Sides - \$8.00**

Focaccia classica, olive oil & black salt **DF VG**

Crispy fries, hot chilli sauce **GF NF DF VG**

Cherry tomato, parmesan & rocket salad, aged balsamic dressing **GF NF V**

#### **ALLERGEN LEGEND**

**DF** Lactose intolerant

**NF** Nut free

**GF** Gluten free

**V** Vegetarian

**VG** Vegan