

CREW & KING

THE MARRIAGE OF FIGARO

Two Courses \$49.00
Three Courses \$59.00

Entrée - \$17.00

Bruschetta La Delizia mozzarella, sundried tomato & rocket pesto, black truffle pecorino, aged balsamic **V NF GF**

Champagne & pink peppercorn mussels, guanciale lardons, toasted focaccia **NF**

Chicken liver pâté, parmesan custard, truffled asparagus, semolina crackers **NF GF**

Main - \$37.00

Potato taleggio gratin, WA forest mushrooms, almond & carrot purée, black olive dust **V**

Slow cooked pork neck, purple Congo potato, spinach, jamón crumbs, prune sauce **NF GF DF**

Olive oil poached salmon, squid ink rice, heirloom tomato ketchup, green chilli gremolata **NF GF DF**

Dessert - \$14.00

Vanilla pannacotta, burnt toast bake, compressed melon, pickled raisins **NF V**

Chocolate Valencia orange cake, blood orange oil, crispy orange, black salt crystals **GF V**

Sides - \$8.00

Griddled flatbread, olive oil & balsamic **V VG NF**

Crispy fries, aioli **GF NF V**

Medley tomatoes, rocket, parmesan, Italian dressing **GF NF V**

ALLERGEN LEGEND

DF Dairy Free

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan