

CREW & KING

IOLANTA MENU

TWO COURSES \$49.00

THREE COURSES \$59.00

Entrée **\$17**

La Delicia mozzarella, Kassler style speck, mount zero olives, cracker crisps **GF NF**

WA mussels in drunken pomodoro sauce, lemon gel, toasted black bread **DF NF**

Baked tart filled with truffled mushroom pate, pickled baby beetroot, sprouting tiger microgreen salad

Main **\$37**

Slow-cooked beef fillet pie, potato hash, pickled red cabbage, rich red wine sauce **NF**

Sous vide salmon & salmon brandade, macerated cherry tomato, tomato consommé & green basil oil **DF GF NF**

Cauliflower crumbed gnocchi, smoked capsicum coulis, olive, jalapeno & triple cream brie brick pastry cigar **NF V**

Dessert **\$14**

Apple & caramel pudding, apple & cinnamon ice cream, waffle cone crumble **V**

Coffee streusel cake, pineapple gel, bitter chocolate soil, white chocolate sauce **V**

Sides **\$8**

French baguette, evo olive oil, caper berries **V VG NF**
Crispy fries, smoked salt, aioli **DF GF NF V**
Medley tomatoes, rocket, parmesan, lemon dressing **GF NF V VG**

ALLERGEN LEGEND

DF Dairy Free

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan