T A I
K U N
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FESTIVE SET MENU | 67

TO SHARE

Taikunthi native thyme focaccia

Penfield marinated olives

La casa del formaggio Halloumi | radicchio, hazelnut balsamic

Fried school prawn *A* | salt bush, chilli salt

CHOICE OF MAIN *(select one per person)*
served with shared sides on the table

Roasted cauliflower

romesco, mixed grains, agrodolce, fried kale | *VG, GF, DF, NF*

Marinated grilled chicken skewer

pilaf, almonds, smoked carrot salad, zhoug, whipped tahini | *GF, DFO*

Southern Ranges rump cap

twice cooked chat potatoes, native pepper jus | *GF, DF*

Market fish *M*

OPTIONAL UPGRADE

Wine pairing by the glass with main | 10

Pavlova | 10

roasted stone fruits, chantilly cream, lemon balm

Seafood origin
A - Australia I - Imported M - Mixed origin
*All menu items are subject to change according to seasonality and availability.