

# WAYWARD FARE

*\$100 PRIX FIXE*

*Optional: Mezze Towers for the Table (feeds 3-4 people)*

## *WAYWARD FARE MEZZE TOWER (\$40 per tower)*

*HOUSEMADE WOOD-FIRED FOCACCIA for the table*

*SMOKED EGGPLANT lemon zest, tahini, black garlic*

*SHEEP'S MILK RICOTTA calabrian chili, honey*

*STRACCIATELLA anchovy, aglio e olio*

*SEASONAL HUMMUS black truffle, herb puree*

*WAYWARD PICKLES*

## *Small Plates*

*(Choose 3)*

CRUDO fluke, confit fennel, blood orange, crispy green olives

CHICORY SALAD apple, gorgonzola dressing, fennel crackers

GRILLED KING PRAWNS grape leaves, salmoriglio herb sauce, sesame

ORECCHIETTE, BROCCOLINI & SAUSAGE spicy pork sausage, broccoli pesto

GNOCCHI ALLA ROMANA vadouvan curry, mushrooms, asparagus, parmesan

TAGLIATELLE shrimp, zucchini, preserved lemon, bottarga

CHICKEN MEATBALLS tomato & stewed peppers, zhoug

GRILLED BROCCOLINI & CAULIFLOWER farro verde, creamy anchovy dressing

## *Large Plates*

*(Choose 3)*

SKATE CHEEKS saffron risotto, pea shoots, black olive puree

PORCINI MARINATED HALF CHICKEN radicchio, bread salad, pickled currant, roasted ramps

BRANZINO FILET baharat spice, garlic-herb vinaigrette, cherry tomatoes

STEAK aged sirloin, fried potatoes confit, spring onions (\$25 supp)

## *Sides*

BROCCOLI RABE

CONFIT POTATOES + ONIONS

GLAZED MUSHROOMS

## *Dessert*

CHOCOLATE MOUSSE port wine glazed rhubarb, hazelnuts

BREAD PUDDING toffee caramel, caramel apple vanilla ice cream