



LAJUNA

BREADS TO SHARE

WOODFIRED BREADS WITH BALSAMIC, EVOO, CHARRED PEPPER DIP,
TARAMASALATA, STRACCIATELLA, MARINATED OLIVES

SHARED ENTREES

LIGHTLY BATTERED BABY SQUID, CRISPY HERBS, TARTARE, JALAPENO, LEMON (GF)

PROSCIUTTO + MELON (GF)

FRESH FIGS, BUFFALO CURD, RAINFOREST HONEY, PISTACHIOS, FILO CRISP (GF) (V)

LOBSTER CROQUETTES, LEMON, DILL, ABALONE SAUCE, SHAVED PARMESAN

YOUR CHOICE OF MAIN

220G EYE FILLET, SERVED MEDIUM RARE - SOUTH EAST QLD
ENGLISH ANGUS CROSS, PREMIUM 120 DAY GRAIN FED, RED WINE JUS (GF)

CHARGRILLED PORK CUTLET, APPLE JUS, GENOA FIG JAM (GF)

QLD TIGER PRAWNS, POACHED IN TOMATO, CHILLI + GARLIC AQUA PAZZA (GF)

RISOTTO FUNGHI, WILD FOREST MUSHROOMS, BUFFALO CURD, PORCINI DUST (GF) (V)

SHARED SIDES FOR THE TABLE:

SEASONAL GREENS (GF) (V) | ROCKET + PEACH SALAD (GF) (V) | KIPFLER POTATOES (GF) (V)

YOUR CHOICE OF DESSERT OR CHEESE

PAVLOVA, DOUBLE CREAM, RASPBERRY COULIS, FRESH BERRIES (GF)

SOMERSET BARBERS 1833 VINTAGE RESERVE CHEDDAR, SERVED WITH CRACKERS,
NUTS, FRESH BERRIES + LEATHERWOOD HONEY

