



Midweek Dinner

\$130 feasting menu for 2

Course 1 – Shared

wood fired bread (v) (ve) (df) (nf) (gfo)

warm marinated olives (v) (ve) (df) (nf) (gf)

whipped ricotta, spiced relish (v) (gf)

lp's smoked mortadella (df) (nf) (gf)

Course 2 – Individual

crispy salmon, charred endive, vermouth, ndjua (df) (gf)

or

berkshire black pork cutlet, chipotle jam, mandarin, shallot (df) (gf) (nf)

or

wood grilled broccolini, chickpea, pomegranate, pepitas (v) (ve) (df) (gf) (nf)

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(V) Vegetarian (VO) Vegetarian Option (GF) Gluten Free (GFO) Gluten-free Option (ALCFO) Alcohol-free Option
(VE) Vegan (VEO) Vegan Option (DF) Dairy Free (DFO) Dairy-free Option (NF) Nut Free (NFO) Nut-free Option