

"a journey through the Melbourne Public menu"

pumpkin & fetta arancini

w tomato sugo & shaved parmesan

slow roasted pork belly

w hoisin & chilli dipping sauce

risotto

ferron rice w chicken, roast pumpkin, baby spinach, pine nuts
& grated parmesan

vegetable tagine

sweet potato, chickpea & lentils w currant & almond couscous, fried shallots
& yoghurt

grilled tuna fillet

w roasted capsicum, confit potato, oven dried olives, lemon
& tarago river olive oil

spiced lamb cutlets

served w sweet potato mash, roasted zucchini & asparagus
& horseradish yoghurt

vanilla pannacotta

w raspberry coulis