

SHARED PLATTER MENU

\$65 per person

Bread & Oil

'Murray Gums Estate' frantoio virgin olive oil, candied balsamic, char grilled wild ciabatta

Onion Rings

Thick cut, house battered, blue cheese aioli

Chicken Wings

Buffalo Mild buffalo sauce, ranch

Southern Fried Cauliflower

Southern seasoning, ranch sauce

Ribs

Baby back bbq pork ribs, maple slaw

Shrimp Jambalaya

Rice, shrimp, chorizo, okra, tomato, onion, garlic, southern cajun seasoning

Beignets

Creole fried donuts, dusting sugar, caramel sauce

Chocolate Mud Cake

Chocolate & bourbon, warm ganache, vanilla bean ice-cream

Sago

Chilled coconut sago pudding, pawpaw & mango compote