



JACK & JILLS BAR AND RESTAURANT

FIRST

Fermented Potato Focaccia, Sicilian Olive, Vin Cotto, EVOO (vegan)
Abrolhos Scallop Crudo, Black Vinegar, Shiso, Old Grandma Chilli Oil (gf)

SECOND

Roquefort Souffle, Fennel, Orange, Citrus Monay
Scorched Eggplant, Green Tahini, Wild Rice Bush Dukkah (vegan, gf)

THIRD

BBQ Achiote Chicken, Muhammara, Soy Balsamic (gf)
Gem Squash, Chilli Corn Cheese Gratin (gfa)
Baby Cos Cesar, Spec, Cured Egg Yolk & Dijonnaise Dressing (vegan)
Chermoula Cauliflower, Muhammara, Soy Balsamic (vegan, gf)

DESSERT

Chia Brownie, Coconut Cremeux, Desert Lime Sorbet (vegan, gfa)
