

JOSIE'S

Mid-Week Roast

MENU

FOCACCIA / ROASTED GARLIC BUTTER
A DAMN GOOD ROAST DUCK LEG / CAULIFLOWER / PLUM
MAPLE PUMPKIN / SESAME / RAISINS
HEART & SOIL SALAD / PEAR / WALNUT / MUSTARD

45PP

*SERVED TO SHARE

*WHOLE TABLE PARTICIPATION REQUIRED

ADD-ONS:

ROASTED SCALLOP / 'NDUJA BUTTER 14
FRIED OYSTER SANGA / TARTARE SAUCE / PICKLES 10EA
MORTADELLA ON TOAST / QUESO FRESCO / GARLIC HONEY 20
MISO EGGPLANT / BURNT EGGPLANT / GREEN SAUCE / POMEGRANATE 25
VENISON & LAMB RAGU / RIGATONI / STRACCIATELLA / PANGRATTAO 40
CRISPY POTATOES / GREEN ONION MAYO 16

SWEETS

BANAANA GELATO / DARK CHOCOLATE / FURIKAKE 14
LEMON MYRTLE & FENNEL TRIFLE / PLUM / ALMOND 18

NO SPLIT BILLS

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