

JOSIE'S

Mid-Week Roast

MENU

FOCACCIA / ROASTED GARLIC BUTTER
A CHEEKY BRAISED BEEF CHEEK / ROMESCO / DARK CHOCOLATE
SUMAC ROASTED PUMPKIN / SESAME SAUCE / RAISIN
HEART & SOIL SALAD / MUSTARD / PEPITA

45PP

*SERVED TO SHARE

*WHOLE TABLE PARTICIPATION REQUIRED

ADD-ONS:

SCALLOPS MORNAY / CHEDDAR / JALAPENO 16

CURRY PUMPKIN ARANCINI / GREEN ONION MAYO 16

MORTADELLA / WHIPPED RICOTTA / PICKLES 20

BAKED RIGATONI / GREEN SAUCE / STRACCIATELLA / PANGRATTATO 40

SMASHED POTATOES / QUESO / FERMENTED CHILLI 16

SWEETS

MASCARPONE SORBET / PLUM / HAZELNUT PRALINE 12

RICOTTA DOUGHNUTS / MARIGOLD HONEY / ORANGE / MILK CHOCOLATE 18

NO SPLIT BILLS

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