

TWENTY SEVEN

Dinner Thursday & Friday Nights from 6pm

Dinner at the TWENTY SEVEN features a smaller menu that
changes each season

Some menu variation is possible for vegetarian/vegan/gluten free
as long as the kitchen is notified when booking.

We cannot alter the menu if we have not received PRIOR NOTIFICATION.

We do endeavour to cater for all allergies, however we cannot guarantee there is no cross
contamination from products used or supplied directly to us.

Entrée

Grilled prawns, salmorejo, soft herbs, black garlic puree \$28

Searred scallop, chilli jam, shallot, mint, coriander, fried lotus root (gf) \$27

Beef carpaccio, puff pastry, fried capers, preserved lemon aioli \$27

Grilled haloumi, harissa, asparagus, grilled broccolini, za'atar (v) \$25

Main

Middle Eastern slow cooked lamb shoulder, tahini yogurt, soft herbs,
pickled onion, house made flat bread \$35

Aged Eye fillet, prosciutto, potato puree, spring pepperonata salsa, fried parsley, basil
\$49

Confit salmon, green pea purée, spring vegetable, mint oil \$37

Crispy chicken breast, cracked wheat, muhammara, pickled beetroot \$36

Cauliflower steak, black rice, Vadouvan butter, carrot hummus, curry leaves, yoghurt (v)
\$35

Sides

House Chips \$11

Baby cos, pickled Spanish onion, pink peppercorns (gf) \$12

Grilled broccolini, whipped ricotta, preserved lemon aioli \$12

Summer tomato salad \$12