

PI Menu

Please stay seated, we will take your order from your table.

SHARE

- Cauliflower popcorn, *sweet + sour, curried salt (v, gf)* – 9.0
- Grilled zucchini, *romesco, coriander, salted ricotta (v, gf)* – 14.0
- Salt cod croquettes, *tomato dressing, aioli, espelette* – 17.0
- Grilled halloumi, *smoky eggplant, mint, vincotto, sultanas (v, gf)* – 18.0
- Cured jamón Serrano, *garlic cream, tomato, croutons (df)* – 20.0

LARGE

- Kohlrabi fritter, *satay, cabbage, carrot + peanut salad, cider dressing (gf, df, vg)* – 18.0
- Lamb salad, *broccoli, fetta, farro, pomegranate + mint dressing* – 22.0
- Eggplant parmigiana, *pickled fennel, tomato + basil (vg)* – 22.0
- Mussel + *nduja tagliatelle* – 23.0
- Cheeseburger, *lettuce, pickles, burger sauce, chips* – 22.0
- Fish + chips, *grilled lemon, cabbage, mint + fennel salad* – 26.0
- Chicken Parma, *cabbage, mint + fennel salad, chips* – 25.0
- Harissa chicken, *hummus, grain salad (25 minute waiting time)* – 27.0
- 250g grass-fed porterhouse, *cabbage, mint + fennel salad, chips, choice of sauce (gf)* – 33.0
- Mushroom, green peppercorn, red wine*

DESSERTS

- Sticky date pudding, *toffee, vanilla ice cream (gf)* – 12.0
- Chocolate mousse, *macerated strawberries, lime + lychee* – 12.0

0.7% surcharge applies to all eftpos + credit card transactions

15% surcharge applies on all holidays

v: vegetarian vg: vegan gf: gluten free df: dairy free

PH Banquet Menu

Tables of more than 10 guests must order from the below menu.

The below dishes are made to share and dessert is plated individually.

OPTION 1 - \$60PP

Entrees

Cauliflower pop corn, *sweet and sour, curried salt*

Bacalao croquettes, *tomato dressing, aioli, espelette*

Grilled zucchini, *corn, romesco, coriander, salted ricotta*

Jamon Serrano, *garlic cream, tomato, croutons*

Main - *roast potatoes and house salad served with either main*

Harissa chicken, *hummus, grain salad*

or

Roasted lamb shoulder, *spiced yogurt, salted cucumber mint sauce*

Dessert

Chocolate mousse, *macerated strawberries, lychee lime sorbet*

(all courses to share except for dessert, plated individual)

OPTION 2 - \$70PP

Entrees

Cauliflower pop corn, *sweet and sour, curried salt*

Bacalao croquettes, *tomato dressing, aioli, espelette*

Grilled zucchini, *corn, romesco, coriander, salted ricotta*

Jamon Serrano, *garlic cream, tomato, croutons*

Main

Harissa chicken, *hummus, grain salad*

Roasted lamb shoulder, *spiced yogurt, salted cucumber mint sauce*

Roasted potatoes

House salad

Dessert

Chocolate mousse, *macerated strawberries, lychee lime sorbet*