

Sharing Menu Winter 2026

4 dishes (2 from **A**, 1 from **B**, 1 from **C**) \$62 per person

5 dishes (2 from **A**, 2 from **B**, 1 from **C**) \$70 per person

6 dishes (2 from each) \$80 per person



(A)

Saganaki | spiced Persian figs | herb honey **GF V**

Tarama | Cypriot sea salt | olive oil | grilled pita bread **LF**

Yorkshire Pudding | roast beef | horseradish jus

Charred Broccolini | sauce gribiche | fines herbes **GF V**

Peanut Satay Fried Tofu | Thai chilli jam | corn and coconut **GF LF OVG**

(B)

Croque Monsieur | cream tomato soup dip **OV**

Salumi Plate | cornichons | sourdough focaccia **OGF OFF LF**

Duck Liver Parfait | Pedro Ximenez jelly | cornichons | lavosh **OGF**

BBQ Pork Bao Buns | hoisin | pickles | coriander | fried shallots **LF**

Beef or Zucchini Falafel Sliders | brioche bun | herbs | mayo | relish **OV**

(C)

Lamb Shoulder Bastilla | smoked almond romesco

The Den's Southern Fried Chicken | epic BBQ sauce | kewpie

Australian King Prawns | Kerala relish | fried shallots | parotta **OGF LF**

Additions:

French Fries | Japanese mayonnaise **12 V GF**

Warm Marinated Olives | Sicilian Green & Kalamata **14 V VG GF LF**

½ Dozen Australian Pacific Oysters, Little Swanport, TAS | lemon **39 GF LF FF**

Cheese Board | French selection | accompaniments **42 V**

TO FINISH

Dark Chocolate Marquise | lavender ice cream **V GF**

Sticky Date Pudding | butterscotch | vanilla bean ice cream **V**

Ekmek Kataifi | cinnamon syrup soaked pastry | vanilla custard | cognac cream | pistachio | rose **V**

V-vegetarian | OV-optional vegetarian | GF-gluten-free | OGF- optional gluten-free | LF-lactose-free | OLF-optional lactose-free | FF-fructose-free OFF- optional fructose-free | VG-vegan | OVG-optional vegan

Please note: all food is prepared and cooked using the same equipment.

While all care is taken to avoid it, we cannot guarantee against cross-contamination.

We are unable to itemize bills.

10% weekend surcharge applies.