16 HANDS
RESTAURANT

Prix Fixe Menu

2 courses & a glass of wine $65

Wine

Edmund Thery Blanc de Blancs Brut (France)
Cape Schank Vineyard Sauv. Blanc / Chardonnay / Rose / Pinot Noir

1st

Tuna Crudo – Green nahm jim, coconut cream (gf, i)
Mr Cannubi Mortadella – House made ricotta, thyme honey & pistachio (gf)
Buttermilk Fried Chicken – Adobo & lime glaze, Spanish onion, citrus mayo & cos (gf)

2nd

Linguine alla Puttanesca - Linguine, heirloom cherry tomatoes, kalamata, olives, capers, garlic, chilli, preserved lemon pangrattato (v, gfo)
Chicken Milanese - Free-range chicken, kohlrabi and Granny Smith apple slaw, Grana Padano, salsa verde and lemon
200gm Gippsland MB 3+ Striploin – House salad & green peppercorn sauce (gf)

Supplementaries

House Focaccia – Whipped garlic butter (v, gf) - **10**
Marinated Olives – Smoked almonds (v, gf) -**12**
Rustic Fries, 16 hands salt & aioli (vo, gf) - **14**
Roasted Carrots – Maple red wine dressing, seeds & parsley (v, gf) -**16**
Wild Rocket Salad – Honey mustard dressing, candied walnuts, pear & Grana Padano(gf) - **16**

Dessert

Basque Cheesecake - Salted caramel ganache & macadamia praline - **16**
Honey Panna Cotta - Meringue shards, Sunny Ridge strawberry compote, blood orange (GF) - **18**
Soft Serve Affogato - Almond and fennel biscotti, Little Rebel espresso, Frangelico - **18**

Please speak with our team about allergies or dietary requirements. Prices in AUD
*Our kitchen uses allergen products and, while we take care with dietary requests, we cannot garantee the absense of cross-contamination.

V- Vegan Option | GF - Gluten Friendly | DF - Dairy Friendly | A - Australian Seafood I I - Imported | M - Mixed Origin