

SHARING SET MENU

THE PREMIUM MENU \$95

Entrée

Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing

Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled caper berries, pickled guindillas, chilli, cobb lane baguette

Heirloom tomato, burrata, basil, pumpkin seeds, pine nuts, white balsamic dressing

Main

Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins

Crispy skinned snapper, spring vegetables, skordalia, green oil dressing

Sides

Rocket, pear, parmesan, walnuts

French fries

Dessert

Selection of petit fours



SHARING SET MENU

THE DELUXE MENU \$125

Entrée

Sliced raw kingfish, whipped cod roe, ginger, salmon roe, bottarga, yuzu citrus dressing

Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled caper berries, pickled guindillas, chilli, cobb lane baguette

Heirloom tomato, burrata, basil, pumpkin seeds, pine nuts, white balsamic dressing

Main

Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins

Crispy skinned snapper, spring vegetables, skordalia, green oil dressing

Premium grass-fed beef, garlic roasted herb potatoes, shallot herb salad

Sides

Rocket, pear, parmesan, walnuts

French fries

Dessert

Selection of petit fours

Cheese selection, quince paste, grapes, lavosh, fruit loaf

All group menus are served banquet-style to share. All food packages are subject to change, due to availability. Alternate drop menu available on request.

