

# SHARING SET MENU

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## THE PREMIUM MENU \$105

### Entrée

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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

Asparagus, artichoke, peas, broad beans, olives, Stracciatella, crispy kale & oregano dressing

### Main

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

Crispy skin John Dory, pea purée, asparagus, roasted red onions, baby kale and black garlic

### Sides

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Rocket, pear, parmesan, walnuts

French fries

### Dessert

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Selection of petit fours



# SHARING SET MENU

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## THE DELUXE MENU \$135

### Entrée

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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  
Asparagus, artichoke, peas, broad beans, olives, Stracciatella, crispy kale & oregano dressing

### Main

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Roast chicken breast and thigh, pickled kohlrabi, pork, shaved cabbage, parsnip puree, pine nuts, raisins  
Crispy skin John Dory, pea purée, asparagus, roasted red onions, baby kale and black garlic  
Premium grass-fed beef, house made fat chips, jus and baby herb salad

### Sides

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Rocket, pear, parmesan, walnuts  
French fries

### Dessert

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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.*

