

SHARING SET MENU

THE PREMIUM MENU \$105

Entrée

Sliced raw kingfish, avocado, freeze dried orange, espelette, ginger 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, pumpkin puree, charred heirloom carrots, crispy kale, goats curd, onion, chicken jus

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

Sides

Rocket, pear, parmesan, walnuts

French fries

Dessert

Selection of petit fours

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.



SHARING SET MENU

THE DELUXE MENU \$135

Entrée

Sliced raw kingfish, avocado, freeze dried orange, espelette, ginger 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, pumpkin puree, charred heirloom carrots, crispy kale, goats curd, onion, chicken jus

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

Premium grass-fed beef, kipfler potatoes, red wine jus, baby herbs

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.

