# SHARING SET MENU

## THE PREMIUM MENU \$115

## 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, Woodfrog bakery baguette

Heirloom tomato & peach salad, stracciatella, basil, hazelnuts, chardonnay dressing

## Main

Roast chicken breast and thigh, Ricotta gnudi, baby gem, pancetta, peas, tomato, verjus butter sauce Market fish fillet, celeriac purée, artichoke, olives, red onion, parsley, herb salad, oregano dressing

## 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 \$145

### 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, Woodfrog bakery baguette

Heirloom tomato & peach salad, stracciatella, basil, hazelnuts, chardonnay dressing

### Main

Roast chicken breast and thigh, Ricotta gnudi, baby gem, pancetta, peas, tomato, verjus butter sauce

Market fish fillet, celeriac purée, artichoke, olives, red onion, parsley, herb salad, oregano dressing

Premium grass-fed beef fillet, roasted kipfler potatoes, red wine jus, watercre

### **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.

