

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

Roasted beetroot, vincotto, fennel pollen yoghurt, horseradish, puffed barley

Main

Roast Chicken Breast, braised swiss chard, black garlic, walnut oil, sherry vinegar jus

Market fish fillet, green tomato, basil, spring onion, sea herbs

Sides

Mixed leaves, maple & orange vinaigrette

French fries

Dessert

Sweet treats

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

Roasted beetroot, vincotto, fennel pollen yoghurt, horseradish, puffed barley

Main

Roast Chicken Breast, braised swiss chard, black garlic, walnut oil, sherry vinegar jus

Market fish fillet, green tomato, basil, spring onion, sea herbs

Wagyu Rump Cap, potato fondant, creamed leeks, cipollini onion jus, mustard leaves

Sides

Mixed leaves, maple & orange vinaigrette

French fries

Dessert

Sweet treats

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.

