

SHARING SET MENU

THE PREMIUM MENU \$115

Entrée

Raw hiramasa kingfish, buttermilk dressing, green apple, pomelo, dill oil, green chilli, pink peppercorn
Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled guindillas, warm wholemeal sourdough
Shaved fennel, stracciatella, cucumber, orange, grapefruit, olives, green goddess dressing

Main

Market fish fillet, cauliflower puree, spiced cauliflower, soft herbs, almonds, caper lemon butter sauce
Roast chicken breast, braised swiss chard, parsnip puree, black garlic, walnut oil, sherry vinegar jus, sumac

Sides

Mixed leaves, orange & maple dressing
Roast chat potatoes, garlic & herb butter, chives

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

Raw hiramasa kingfish, buttermilk dressing, green apple, pomelo, dill oil, green chilli, pink peppercorn
Selection of cured and air-dried meats, buffalo mozzarella, cornichons, pickled guindillas, warm wholemeal sourdough
Shaved fennel, stracciatella, cucumber, orange, grapefruit, olives, green goddess dressing

Main

Market fish fillet, cauliflower puree, spiced cauliflower, soft herbs, almonds, caper lemon butter sauce
Roast chicken breast, braised swiss chard, parsnip puree, black garlic, walnut oil, sherry vinegar jus, sumac
Eye fillet, potato fondant, creamed leeks, red wine jus, mustard leaf

Sides

Mixed leaves, maple & orange vinaigrette
Roast chat potatoes, garlic & herb butter, chives

Dessert

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

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Alternate drop menu available on request.*

