

Menu for groups of 12 or more guests

to start

your choice of

Butternut pumpkin & brown butter velouté, roasted mushrooms, spiced chantilly (v) (gf)

House smoked Huon Salmon, avocado, apple, celery, walnuts

Tortellini of osso-buco, green olive gremolata, grana padano, crispy kale

main

your choice of

Fresh fish of the day (waiter to advise)

Baked beetroot, horseradish, candied pecans, bitter leaves (v)

Lamb press, pancetta, mustard fruits, chickpea, choy sum (gf)

Roasted duck breast, salt baked beetroot, fennel, cherries

all mains are served with

Crushed potatoes, rosemary salt

Mixed green leaf salad, honey, mustard and red wine vinaigrette

to finish

your choice of

Chocolate pavé, mint ice-cream, olive oil jelly

'Berries & Cream'

(v) vegetarian (gf) gluten free

Two courses \$74 pp

Three courses \$89 pp

Both price options include side dishes to share

Option to add a cheese course \$8 pp or steak course \$10 pp

Pricing is inclusive of GST

No BYO for group bookings

