

Menu for groups of 12 or more guests

to start

your choice of

Potato vichyssoise, buttered leeks, truffle cream (v)

Salad of beetroot, granola, kiwifruit, shaved frozen chicken liver parfait (gf)

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

main

your choice of

Fresh market fish of the day (waiter to advice) (gf)

Roasted cauliflower, shallot fondant, harissa spice, parmesan gnocchi (v)

Lamb press, pancetta, mustard fruits, swede puree, brussel sprouts, swiss chard (gf)

Pork belly, apple puree, pickled grapes, grilled radicchio, morcilla (gf)

all mains are served with

Crushed potatoes, rosemary salt

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

to finish

your choice of

Apple & rhubarb crumble, malt ice-cream

White chocolate mousse, coconut, pain d'epice, salted caramel (gf)

(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 \$10 pp

Pricing is inclusive of GST

No BYO for group bookings

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

