

Menu for groups of 12 or more guests

To start

your choice of

House made tortellini of butternut pumpkin, pine nuts, buffalo mozzarella, charred lemon (v)

Soft shell crab, ginger, cauliflower, watercress

Smoked duck breast, pickled zucchini, rockmelon, peppered yoghurt (gf)

Main

your choice of

Fresh market fish of the day (waiter to advise)

Toasted brioche, smashed peas, asparagus, ricotta, porcini powder (v)

Lamb press, pancetta, mustard fruits, grilled plum, white onion, Greek feta (gf)

Chilli glazed pork belly, Thai style slaw, coconut (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

Chocolate pave, cherry sorbet, mint oil

Poached pear, kataifi, pistachio, mulled wine ice 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 \$15 pp

Pricing is inclusive of GST

No BYO for group bookings

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

