

SET MENUS

\$45 PER PERSON

Shared entrée
Shared pizza

\$60 PER PERSON

Shared entrée
Shared main

\$70 PER PERSON

Shared entrée
Shared main
Shared dessert
Tea & coffee

Shared Entrée

Kutjera tomato arancini, taleggio, saltbush (v)
Chipotle fried chicken, adobo lime hot sauce, pickles (gf)
Hiramasa kingfish crudo, compressed green tomato, native lime (gf)
Our house-made sourdough focaccia with beetroot hummus, smoky seeds, pomegranate (vg, gfo)

Shared Main | *Pre-selection of 2 mains*

Crispy pork belly, sweet & sour raddichio (gf)
Bush spiced lamb shoulder, citrus honey, sage (gf)
Jerk chicken maryland, chipotle lime, gremolata (gf)
Roasted barramundi, fregola, peas, fennel, clams
Aylesbury duck, orange glaze

All served with chips & shaved cabbage salad

Shared Pizza

Assorted seasonal selection

Shared Dessert

Our cheese selection, accompaniments & rye crackers (v)
Petit fours (v)

+ UPGRADES

Choice Main | *Your choice on the day*

for groups of up to 30, upgrade your main from shared to choice for \$5pp

Mushroom risotto, black garlic, crispy sage (v, gf)
Fish & chips, tartare, lemon, soft herb salad (gfo)
Tiger prawn spaghetti, fennel, pepperoncini
Porterhouse 'Au Poivre', pepper sauce, scallopini potato, watercress (gf)

All served with fries & shaved cabbage salad

Alternate Dessert

upgrade your dessert from shared to alternate for \$5pp

Buttermilk panna cotta, strawberry, pistachio (gf, n)
Mango tart, passionfruit curd, finger lime (v)

(v) vegetarian (vg) vegan (gf) gluten friendly (gfo) gluten friendly option (n) contains nuts

