

# Set Menus

## \$48 PER PERSON

Shared entrée  
Shared pizza

## \$69 PER PERSON

Shared entrée  
Main

## \$79 PER PERSON

Shared entrée  
Main  
Shared dessert

## \$85 PER PERSON

Shared entrée  
Main  
Alternate dessert

### SHARED ENTRÉE

Kutjera tomato arancini, taleggio, saltbush (v)  
Chipotle fried chicken, adobo lime hot sauce, pickles (gf)  
Scallop crudo, baby cucumber, native lime (gf)  
House-made sourdough focaccia with roast butternut pumpkin tahini, macadamia dukkah, espelette (vg, gfo)

### SHARED PIZZA

Assorted seasonal selection

### SHARED MAIN | minimum 20ppl

*Larger dishes served to share - pre-selection of 2 of the following:*

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

*Accompanied by chips, shaved cabbage salad & seasonal greens*

### CHOICE MAIN | maximum 30ppl

*Served individually - guests choice on the day of 1 of the following:*

Risotto primavera, heirloom zucchini, confit fennel, provolone (v, gf)  
Fish & chips, tartare, lemon, soft herb salad (gfo)  
Tiger prawn taglierini, fennel, pepperoncini  
Porterhouse 'Au Poivre', pepper sauce, scallopini potato, watercress (gf)

*Accompanied by chips & shaved cabbage salad*

### SHARED DESSERT

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

### ALTERNATE DESSERT

Sticky toffee pudding, malt custard ice cream, salted caramel sauce (v)  
Mango tart, passionfruit curd, finger lime (v)  
Tea & coffee

### + UPGRADES

#### ASSORTED PIZZA | + \$26 PER PIZZA

shared pizza can be added to any set menu as an entrée

Cacio E Pepe | garlic butter, fior di latte, pepper, pecorino  
Margherita | basil, mozzarella, tomato base (v)  
Funghi | seasonal mushrooms, taleggio, thyme (v)  
Diavola | salami, 'Nduja, pepperoncini, taleggio, hot honey  
Salsiccia | pork sausage, friarielli, chilli, confit cherry tomato  
Gambero | prawn, confit garlic, zucchini, espelette

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

Please note: a 10% Saturday, 10% Sunday and 15% public holiday surcharge applies