

Set Menus

\$52 PER PERSON	\$72 PER PERSON	\$82 PER PERSON	\$90 PER PERSON
Shared entrée	Shared entrée	Shared entrée	Shared entrée
Shared pizza	Main	Main	Main
		Shared dessert	Alternate dessert

SHARED ENTRÉE

Kutjera tomato arancini, taleggio, saltbush (v)
Fried chicken, jalapeno & lime crema, pickles (gf)
Red snapper crudo, buttermilk, native lime, pickled jalapeno (gf) (A)
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)
Pan-seared barramundi, clams, tartare velouté, coastal herbs (gf) (M)
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:

Wild mushroom risotto, black garlic, taleggio fondue, rosemary (v, gf)
Fish & chips, beer battered hake, chips, lemon, tartare (gfo) (I)
Tiger prawn taglierini, finger lime butter, pepperoncini, bottarga (gfo) (M)
Porterhouse 'au poivre', peppercorn sauce, confit steak fries, 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)
Zucca | butternut squash, confit garlic, pecorino, sage (v)
Diavola | salami, 'Nduja, pepperoncini, taleggio, hot honey
Salsiccia | pork & fennel sausage, friarielli, stracciatella, basil
Gambero | prawn, confit garlic, zucchini, espelette (I)

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

(A) Australian (I) Imported (M) Mixed

Please note: a 15% surcharge applies on public holidays