



lunch group menu

entrée

½ dozen sydney rock oysters, natural -or- tomato gel, lemon celery powder
1 dozen, add \$35 to the 3 course price
cauliflower soup, roasted florets, egg yolk, hazelnut, curry oil (v)
confit ocean trout, fennel, cucumber & pepper berry foam
smoked ham hock terrine, mandarin, spiced bread

main

baked chickpea panisse, sheep's curd, butternut squash, puffed grains (v)
silver dory, clam chowder, kipfler potato, confit fennel
stuffed free range chicken breast, spinach purée, pea & mushroom fricassee

pinnacle beef fillet 200g MB 2+
add \$20 to the 3 course price
grass fed, free range, southern nsw

tajima cross breed wagyu striploin 230g MB 8+
add \$55 to the 3 course price
400 day grain fed on a special japanese grain diet, northern vic

dessert

spiced pumpkin custard, sticky pumpkin cake, briselet, burnt caramel foam
roasted rhubarb, orange gel, caramelised choux bun, chantilly
black sesame & miso sponge, yuzu curd, mandarin, honey ice cream

360 cheese selection
\$35 selection of 4 australian cheeses
served with barossa bark, sheep's curd and pickled baby figs

side dishes 3 for \$25
pomme purée | beer battered fries, rosemary salt | green beans, almond milk
roasted japanese pumpkin, horseradish cream | mixed leaf salad, cherry tomato, parmesan

please note that groups of 8 or more will incur an 8% service charge

dinner group menu

entrée

½ dozen sydney rock oysters, natural -or- tomato gel, lemon celery powder
1 dozen, add \$35 to the 3 course price
cauliflower soup, roasted florets, egg yolk, hazelnut, curry oil (v)
confit ocean trout, fennel, cucumber & pepper berry foam
smoked ham hock terrine, mandarin, spiced bread

second course

scallop sashimi, mustard greens, edamame, compressed melon, smoked soy
spinach & ricotta cannelloni, confit tomato, mixed mushroom, parmesan (v)
miso glazed wagyu short rib, beetroot, orange, caramelised ginger vinegar
saffron tagliatelle, spanner crab, bottarga, lemongrass & ginger

main

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silver dory, clam chowder, kipfler potato, confit fennel
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