



GROUP DINING MENU

2 Course \$90pp | 3 Course \$105pp

Alternative Serve \$10pp

VEGETARIAN (V) | VEGAN (VG) | DAIRY FREE (DF) | GLUTEN FREE (GF) | GLUTEN FREE ON REQUEST (GFR)

SEAFOOD ORIGIN: (A) AUSTRALIAN SEAFOOD | (I) INTERNATIONAL SEAFOOD

PLEASE INFORM YOUR WAIT STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

10% SUNDAY SURCHARGE AND 15% PUBLIC HOLIDAY SURCHARGE APPLIES.

BREAD

Sonoma mission sourdough

40 hour fermented, pepe saya cultured butter,
truffle honey

ENTREE

Spencer gulf kingfish ceviche (A) GF/DF

Aji Amarillo, sweet potato crisps, coriander

Hand cut little Joe beef tartare DF

Nashi pear, shoyu ponzu, crispy chicken skin

Vannella Stracciatella cheese V/GF

Pickled baby fig, pistachio, courgette flowers

MAINS

Gooralie pork loin chop GF

Smoked maple, ginger shallot gremolata, pickled radicchio

Aquna murray cod (A) GF

Gai lan, yuzu koshor beurre blanc

Copper Tree Farms beef tenderloin GF

200g, mb4+, grass fed, wagyu fat jus

Hand crafted potato gnocchi V

Smoked kumato, cavolo nero, hazelnut beurre noisette, grana padano

ADDITIONAL SIDES

\$15 per serving

Truffle fries V

White truffle oil, parmesan

Duck fat potatoes GF/DF

Roasted garlic, rosemary

Seasonal salad leaves V/GF/DF

Hot honey orange dressing, toasted seeds

Crispy fried Brussels sprouts V/VG

Sweet soy, mirin, sesame

DESSERT

Callebaut dark chocolate tart

Raspberry sorbet, wattle seed tuile

Burnt Basque cheesecake V

Macadamia crumble, vanilla bean ice cream

Kaffir lime poached strawberries VG

Rosella granita, coconut sorbet

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