



FOR GROUP BOOKINGS, ARRANGED IN ADVANCE

Tableshare

Generous plates for the table, long conversations and a little more of everything.

For the table

Prosciutto and sourdough

Tomato, mozzarella, basil

Rocket, goats cheese, pear, walnuts

Torched hiramasa kingfish (A), pomegranate, lime and mint

Pumpkin tortellini, burnt butter, pine nuts, sage, parmesan

Slow cooked lamb shoulder, red wine jus

Honey carrots, thyme

Roasted potatoes, garlic, rosemary

Please select one more

Roasted fish fillet (A), sesame yoghurt, compressed cucumber

Duck breast, orange jus

Dessert canapés

Please select two

Strawberries & cream macaron

Citrus cheesecake and raspberries

Caramelised apple and toffee éclair

Valrhona chocolate and macadamia tart

MENUS SUBJECT TO SEASONAL CHANGE

SEAFOOD ORIGINS – A = AUSTRALIAN · I = IMPORTED · M = MIXED (AUSTRALIAN & IMPORTED)

CASHLESS PAYMENTS ONLY · 10% SUNDAY SURCHARGE APPLIES · 15% PUBLIC HOLIDAY SURCHARGE APPLIES