

Group Share Menu

\$89.00 PER PERSON | 10 GUESTS OR MORE

Starter

Rustic Artisan Sourdough

Handcrafted, slow-fermented sourdough, served warm with cultured smoked butter and sea salt

Entrées

Torched Burrata & Pickled Pear

Torched Burrata with pickled pear, cherry tomatoes, pancetta and rosemary croutons

Signature Prawn & Lobster Brioche Rolls

Tossed in citrus mayonnaise, with fresh chives, lemon zest, and crispy potato

Beef Tartare & Smoked Bone Marrow

Hand-cut beef fillet, dressed in truffle mustard and aged soy, smoked bone marrow, egg yolk, crispy eschalots, potato crisps

Seared Scallops & Charred Miso-Glazed Eggplant

Seared scallops, charred miso-glazed eggplant, served with black sesame tahini, pickled daikon, crispy fried garlic, soy dressing

Mains

Whole Baby Barramundi Boneless

Xo chilli, prawns, pipis, Asian herbs

Slow Cooked Lamb Shoulder

Greek style, with potatoes, pita bread and tzatziki

Stuffed Zucchini Flowers

Golden-fried zucchini flowers, stuffed with whipped ricotta, feta, and lemon zest, parmesan dust, broad bean kernels, tomato agrodolce puree

Sides

Orange and Fennel Salad with olive tapenade, mint yoghurt dressing

Crispy Potato Chips with garlic and rosemary salt

Green Beans with confit garlic dressing and crispy garlic

Dessert

Limoncello Tiramisu

Mascarpone cream, lemon-soaked sponge, white chocolate shavings