

MENU

GROUP DINING

(Group sizes: 8-30)

... MARKET INSPIRED CANAPÉS & NIBBLES ...

- Robata grilled and ash smoked baba ganoush, sumac flatbreads 14
Green olives, aged fetta, basil 12
Salmon 'conserva' served with soy and linseed crisps 14
Herbed sheep curd, sweet potato and ginger cracker 20

DINNER

- Two courses 90
Three courses 115

... ENTRÉE ...

- Seared scallops, fermented freekeh, seeded labne, lemon jam, sorrel oil
Glazed king salmon, torched rare, white miso, sweet garlic, micro tatsoi, smoked soy, wakame oil
Borrowdale Farm slow cooked pork cheeks, wilted fennel, piquillo koshu, puffed couscous
Organic black barley, grilled brassicas, shaved raw fennel, lemon jam, romesco sauce

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... MAIN ...

- Geraldton Kingfish, seared fillet, dashi and horseradish braised honey bugs, turnips and radishes, wild rice, garlic chive flowers
Cape Grim yearling rump, amazake glazed, hand chopped grilled eggplant, caramelised cashew, malt beer
Pasture raised Milly Hill lamb, seared loin, toasted spelt, Jerusalem artichokes, fat hen, black olive
Hand rolled buckwheat cavatelli pasta, wilted local Summer kales, chestnut mushrooms, creamed cashew, salted ricotta

SUPPLEMENT 20

- Premium beef cuts, dry aged grass-fed from Cape Grim, Tasmania**
Cooked under flash grill, pink salt brine crust, green horseradish miso, pickled hispi cabbage
450g Dry aged rib on the bone

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SIDES 12

- Wok tossed beans & broccolini with chilli, crushed ginger : Iceberg salad, toasted walnuts, romesco dressing, reggiano
Roasted charisma potatoes, garlic & spring onion : Flash fried ancient grains, charred sugarloaf cabbage

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... DESSERT ...

- Chocolate textures #6
"Dirty chai" spiced almond milk, sticky banana bread, espresso icecream
Sweet market garden, candied radish, carrot, beetroot, goat milk sorbet, aerated matcha
Peanut curd, black sesame sponge, banana miso, scorched meringue

OUR BOX OF TRUFFLES & SWEET TREATS 20

- Citrus cashew truffles, pecan butter and matcha, beetroot and raspberry macarons, sweet coconut & ginger, hazelnut praline & white chocolate

Please note a 7.5% discretionary staff gratuity charge will be added to the bill .