

group menu



\$50 Menu

STARTERS

ICEBERG SALAD

cherry tomato, chive, fennel, hazelnut, pecorino,
radicchio, red onion, honey dijon vinaigrette

FIG AND RICOTTA SALAD

endive, herbs, honey, pistachio, radicchio, sumac

ROASTED BEETS

garlic yoghurt, herbs, lemon,
pickled sumac onion, smoked cheddar

MAIN

BUTTERNUT SQUASH RISOTTO

gorgonzola, green oil, pumpkin seed, sage

SALMON

ginger squash puree, freekeh majadra,
labne, pomegranate, sumac

PORK CHOP

apple puree, madeira jus, pickled mustard seed,
roasted shallot, sweet potato mash

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\$55 Menu

STARTERS

GREEK SALAD

caper, cucumber, feta, herbs, olive,
red onion, roast pepper, tomato

FRIED CAILIFLOWER

labne, tomato, red onion, scallion, pickled radish,
za'atar, sumac, sesame seeds

BABY KALE AND ARUGULA SALAD

almond, cranberry, grapefruit,
honey crisp apple, mixed seeds

MAIN

BARRAMUNDI

artichoke, bok choy, confit tomato,
kale tarragon sauce, olive tapenade

LAMB SHANK

carrot puree, dried fruit, herbs, jus,
lentil, pine nut, puffed quinoa

CONFIT DUCK LEG

bacon jam, bean cassoulet, dukkha, parsnip puree

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GREEK SALAD

caper, cucumber, feta, herbs, olive,
red onion, roast pepper, tomato

BEEF CARPACCIO

dijon mustard, egg yolk, manchego,
pine nut gremolata

CHARRED OCTOPUS

black garlic, grated tomato, gremolata,
iberico chorizo salsa, olive, potato chip

MAIN

CORNISH HEN

braised endive, garlic chip, mushroom barley risotto,
onion puree, pancetta

STRIP STEAK

charred tomato, confit potato, garlic, leek,
swiss chard, wild mushroom

BARRAMUNDI

artichoke, bok choy, confit tomato,
kale tarragon sauce, olive tapenade

BEEF TENDERLOIN

cipollini onion, Cremini mushroom, crispy shallot,
madeira jus, rapini, sunchoke