

group menu



\$50 Menu

STARTERS

CHARRED EGGPLANT

pistachio, pomegranate, sunchoke chip, tahini

FIG AND RICOTTA

endive, herbs, honey, pistachio, radicchio, sumac

ROASTED BEETS

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

MAIN

GREEN PEA RISOTTO

asparagus, peas, pecorino

SALMON

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

LAMB SHANK

celeriac puree, cremini, crispy leek, lamb fig jus,
roast carrot, tarragon gremolata

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\$60 Menu

STARTERS

GREEK SALAD

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

BEEF CARPACCIO

cured egg yolk, manchego, pickled shallot,
pine nut pesto, tonnato

TOMATO SALAD

green tahini, herbs, manchego,
pickled shallots, pine nut

MAIN

CORNISH HEN

garlic chips, onion puree, peas, tarragon,
wild mushrooms

STRIP STEAK

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

BARRAMUNDI

capers, cherry tomato, eggplant cream,
kalamata olive, orzo, zucchini

LAMB CHOPS

mint yoghurt, pomegranate, red onion, eggplant,
swiss chard, spinach, sumac

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STARTERS

GREEK SALAD

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

FRIED CAILIFLOWER

labneh, pickled radish, red onion, scallion,
sesame seed, sumac, tomato, za'atar

KOHLRABI

capers, cranberry, fennel, honeycrisp apple,
mixed seeds, red onion, citrus dressing

MAIN

CONFIT DUCK LEG

cannellini beans, orange fennel puree,
sweet corn succotash

WHOLE SEA BREAM

baby potatoes, charred lemon, garlic, herbs

LAMB CHOPS

mint yoghurt, pomegranate, red onion, eggplant,
swiss chard, spinach, sumac