

## SUMMER MENU

12 - 24 GUESTS

2 COURSES \$50 PER PERSON

3 COURSES \$65 PER PERSON

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GUESTS TO SELECT ONE DISH FROM EACH COURSE

### SMALLS

Charred prawns, kaffir lime curry butter, kipfler potato & sea lettuce (gf)

BBQ pumpkin, smoked ricotta, salsa verde & olive pangrattato (gf, v, n)

Hiramasa kingfish, paw paw, red onion, chilli & ginger (gf, df)

Confit pork shoulder tortillas, pico de gallo (df)

### MAINS

Teriyaki glazed trout, ginger, sesame & shallots (gf, df, n)

Pressed lamb, baba ganoush, zucchini & lemon (gf)

Soba noodle salad, cucumber, edamame, coriander & pickled chilli (df, vg)

Crispy barramundi, beetroot puree, salsa verde & toasted hazelnuts (gf, df, n)

### SEASONAL SIDES TO SHARE

### DESSERTS

Spiced fruit cake, custard, burnt orange, rum & raisin ice cream (n)

Mini pavlova, summer fruits & mascarpone (gf, v)

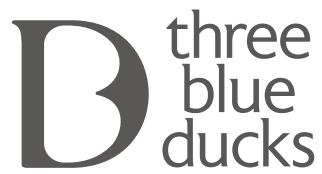
Pumpkin parfait, gingerbread & ale sabayon (v,n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Groups 12 - 24 pax are requested to dine on a set menu, groups 25+ please see 'The Feast' share menus.

Please advise of dietary requirements at least 7 days prior to your booking.

Final numbers are to be confirmed at least 48 hours prior to your booking.



## **'THE FEAST'**

### **\$75 PER PERSON**

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### **TO SHARE**

Charred prawns, kaffir lime curry butter, kipfler potato & sea lettuce (gf)

BBQ pumpkin, smoked ricotta, salsa verde & olive pangrattato (gf, v, n)

Heirloom tomato, caperberries, preserved lemon & basil oil (gf, df, vg)

Hiramasa kingfish, paw paw, red onion, chilli & ginger (gf, df)

Teriyaki glazed trout, ginger, sesame & shallots (gf, df, n)

Barbacoa lamb shoulder (gf, df)

Soba noodle salad, cucumber, edamame, coriander & pickled chilli (df, vg)

Crispy barramundi, beetroot puree, salsa verde & toasted hazelnuts (gf, df, n)

Dutch carrots, ricotta ensalata, citrus butter & honeycomb (gf, v)

Baby cos, cavolo nero, dill & pangrattato (gf, df, v, n)

### **DESSERT - ALTERNATE DROP**

Spiced fruit cake, custard, burnt orange, rum & raisin ice cream (n)

Mini pavlova, summer fruits & mascapone (gf, v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts  
Groups 25+ pax are requested to dine on a 'The Feast' share table set menu.  
Please advise of dietary requirements at least 7 days prior to booking.  
Final numbers are to be confirmed at least 48 hours prior to booking.