



BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Spiced pumpkin & quinoa porridge with poached pears, yogurt, burnt honey & macadamia crunch (gf, v, n)

Avocado toast, goats cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, shallots & poached eggs (v)

BBQ chorizo, burnt corn salsa, romesco, poached eggs & toasted sourdough (df, n)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

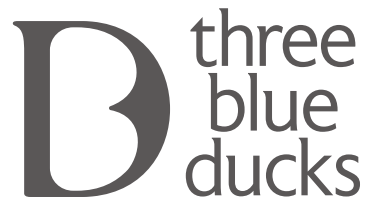
\$10pp

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note our menus are subject to change due to season & availability.
Pastries will be shared.

Please advise of dietary requirements at time of booking.
Final numbers are to be confirmed at least 48 hours prior to your booking.
Please note there is a 10% surcharge on Sundays and 15% on public holidays.
Groups of 10 or more are subject to a discretionary service gratuity of 8%.

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FULL BREAKFAST SET MENU

\$40 PER PERSON

CHOOSE ONE

Juice

Tea or Coffee

SHARE TABLE

Selection of fruits

Selection of freshly baked pastries

CHOOSE ONE

Spiced pumpkin & quinoa porridge with poached pears, yogurt, burnt honey & macadamia crunch (gf, v, n)

Avocado toast, goats cheese, oven roasted tomato, toasted buckwheat, parsley, mint, basil, shallots & poached eggs (v)

BBQ chorizo, burnt corn salsa, romesco, poached eggs & toasted sourdough (df, n)

Corn fritters, guacamole, fermented cabbage, jalapeño, herb salad, labneh & poached eggs (v)

ADD ONS

Glass of Sparkling wine or Bloody Mary

\$10pp

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Please note our menus are subject to change due to seasonal & availability.

Please note fruit and pastries will be shared.

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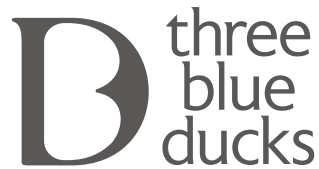
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LUNCH SET MENU

12 - 24 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

TO SHARE

Sweet potato hummus, charred onions, sesame & focaccia (df, v, vg)

Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)

Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)

MAINS

GUESTS TO SELECT ONE

Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)

Roasted pork belly, smoked parsnip puree, beetroot & apple slaw, roasted fennel granola

Twice cooked sticky chicken salad, cucumber, red onion, bean sprouts, coriander, nam jim, cashew salad (df, n)

Roasted sweet potato, adobo, burnt corn, black rice (gf, df, vg)

SIDES TO SHARE

DESSERTS

GUESTS TO SELECT ONE

Sea salt meringue, lemon curd, passion fruit & pepita brittle (gf, v)

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sweetcorn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb (v)

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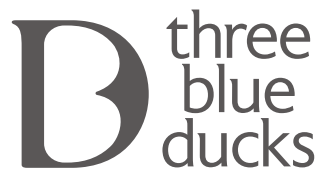
Groups 19 - 29 pax are requested to dine on a set menu, groups 30+ please see 'The Feast' share menus.

Please advise of dietary requirements at time of booking.

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

Please note there is a 10% surcharge on Sundays and 15% on public holidays.

Groups of 10 or more are subject to a discretionary service gratuity of 8%.



THE LUNCH FEAST

\$65 PER PERSON

TO SHARE

Sweet potato hummus, charred onions, pickled chestnuts, focaccia (df, v, vg)

Lamb kofta, romesco, parsley & flat bread from the wood oven (df without flatbread, n)

Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)

Wood roasted salmon, tartare sauce & dill (gf, df)

12 hour braised lamb shoulder & charred herb salsa (gf, df)

Wood roasted pumpkin salad, goats cheese cream, rough tabouli & puffed wild rice (v, n)

Crispy roasted potatoes garlic & rosemary (gf, v)

Gem lettuce, red grapes, green goddess, fried bread (gf, df, v)

Charred broccolini, confit chilli, gremolata, hazelnuts (gf, df, v, vg, n)

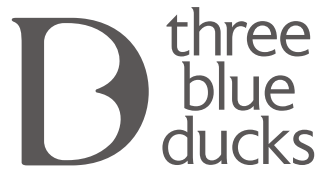
DESSERT - ALTERNATE DROP

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sea salt meringue, lemon curd, passion fruit & pepita brittle (gf, v)

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Please note our menus are subject to change due to seasonal & availability.
Groups 30+ pax are requested to dine on a 'The Feast' share table set menu.
Please advise of dietary requirements at time of booking.

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DINNER SET MENU

12 - 29 GUESTS

2 COURSES \$55 PER PERSON

3 COURSES \$70 PER PERSON

SMALLS

TO SHARE

Roasted beets, stracciatella, greens & walnut salsa (gf, v)

BBQ mackerel, Dutch cream potatoes, smoked aioli, caper berries, parsley & dill (gf, df)

Sweet potato hummus, charred onions, pickled chestnuts & focaccia (df, v, vg)

MAINS

CHOOSE ONE

Wood roasted kingfish, macadamia cream, charred broccolini, pickled chilli & anchovy vinaigrette (n)

Pork belly, smoked parsnip puree, beetroot & apple slaw & roasted fennel granola

Farro & eggplant risotto, charred silverbeet, green goddess & pecorino (v)

SIDES

TO SHARE

Crispy roasted potatoes, garlic & rosemary (gf, v)

Rocket, zucchini & apple salad, macadamia crunch & Parmigiano Reggiano (gf, v, n)

DESSERTS

CHOOSE ONE

Sea salt meringue, lemon curd, passion fruit, pepita brittle (gf, v)

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sweetcorn parfait, vanilla sponge, salted caramel popcorn, white chocolate & milk crumb (v)

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THE DINNER FEAST

\$65 PER PERSON

TO SHARE

Sweet potato hummus, charred onions, pickled chestnuts, focaccia (df, v, vg)

BBQ mackerel, Dutch cream potatoes, smoked aioli, caper berries, parsley & dill (gf, df)

Roasted beets, stracciatella, greens & walnut salsa (gf, v)

Wood roasted salmon, tartare sauce, dill (gf, df)

12 hour braised lamb shoulder & charred herb salsa (gf, df)

Wood roasted pumpkin salad, goats cheese cream, rough tabouli, puffed wild rice (v, n)

Crispy roasted potatoes, garlic, rosemary (gf, v)

Rocket, zucchini & apple salad, macadamia crunch & Parmigiano Reggiano (gf, v, n)

Charred broccolini, confit chilli, gremolata, hazelnuts (gf, df, vg, n)

DESSERT - ALTERNATE DROP

Chocolate mousse, raspberry curd, roasted coconut crumb, chocolate tuile (gf, v)

Sea salt meringue, lemon curd, passion fruit, pepita brittle (gf, v)

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