

BREAKFAST SET MENU

\$32 PER PERSON

SHARE TABLE

Selection of freshly baked pastries

CHOOSE ONE

Coconut and rhubarb mixed grain porridge, smoked almonds, fresh apple and burnt honey (gf, df, v, n)

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

Chorizo & white bean cassoulet, soft eggs, black sausage crumb, parsley salad & toasted sourdough (df)

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

ADD ONS

Glass of Sparkling wine or Bloody Mary

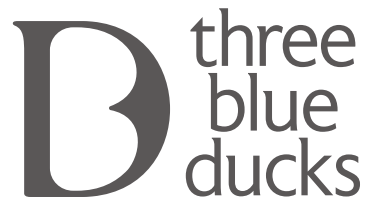
\$10pp

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.
A discretionary service gratuity of 8% is added to all tables of 10 or more.

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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

Coconut and rhubarb mixed grain porridge, smoked almonds, fresh apple and burnt honey (gf, df, v, n)

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

Chorizo & white bean cassoulet, soft eggs, black sausage crumb, parsley salad & toasted sourdough (df)

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

ADD ONS

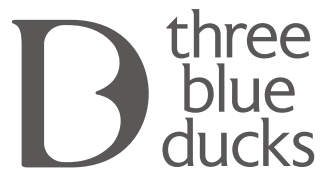
Glass of Sparkling wine or Bloody Mary

\$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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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)

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

MAINS

GUESTS TO SELECT ONE

Roasted barramundi cutlet, red curry sauce, roasted sweet potato, Thai basil oil, cashews & garlic flatbread (df without flatbread, n)

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

DESSERTS

GUESTS TO SELECT ONE

Warm coconut custard, rhubarb, crystallised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)

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

Sticky date and cumquat pudding, honeycomb, butterscotch, wattle seed double cream

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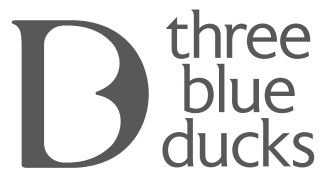
Groups 19 - 29 pax are requested to dine on a set menu, groups 30+ please see 'The Feast' share menus.

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.

A discretionary service gratuity of 8% is added to all tables of 10 or more.



'LUNCH FEAST'

\$65 PER PERSON

TO SHARE

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

Hay smoked 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)

Crispy roasted potatoes garlic & rosemary (gf, v)

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

Wood roasted cabbage, seaweed butter & nasturtium vinaigrette (gf, v)

DESSERT - ALTERNATE DROP

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

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger
caramel & lemon verbena (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.
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THE DINNER FEAST

\$65 PER PERSON

TO SHARE

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

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

Roasted beets, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

Hay smoked 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)

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

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

Wood roasted cabbage, seaweed butter & nasturtium vinaigrette (gf, v)

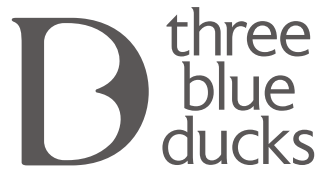
DESSERT - ALTERNATE DROP

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

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)

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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, kefir labneh, braised beets leaves & walnut salsa (gf, v, n)

Crumbed pork terrine, pickled onion puree, gribiche, parsley & preserved lemon (df)

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

MAINS

GUESTS TO SELECT ONE

Roasted barramundi cutlet, red curry sauce, roasted sweet potato, Thai basil oil, cashews & garlic flatbread (df without flatbread, n)

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

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

SIDE

TO SHARE

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

DESSERTS

GUESTS TO SELECT ONE

Warm coconut custard, rhubarb, crystalised white chocolate & sesame, chilli & ginger caramel & lemon verbena (gf, v)

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

Sticky date and cumquat pudding, honeycomb, butterscotch, wattle seed double cream

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