

GROUP SET MENU

10 - 19 GUESTS

2 COURSES \$75 PER PERSON

3 COURSES \$90 PER PERSON

ON ARRIVAL

Organic sourdough bread, cultured butter (v)

TO START

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)

Chilled tiger prawns, chilli mayo, flatbread

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Marinated beetroots, macadamia cheese, Davidson's plum, beetroot crunch (gf, df, vg, n)

BIGS

Roasted cauliflower salad, eggplant, sorghum, pickled grapes, hazelnuts, herbs (gf, vg, n, df)

Oven roasted potato gnocchi, green pea salsa verde, ricotta, roasted asparagus, preserved lemon, toasted pepitas, pecorino (v)

Steamed mussels, chilli jam, coconut sambal, flatbread

Fermented chilli glazed chicken, grilled zucchini, chickpea & raw zucchini salad, charred lemon (gf, df)

Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, green tahini (gf, df)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Iceberg lettuce, green tahini, toasted sesame, lemon (df, gf, vg)

Roasted carrots, smoked labneh, pepita dukkah (v)

DESSERT

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

Brookie's Byron Slow Gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)

Rhubarb, fennel & apple crumble, cinnamon icecream (v)

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

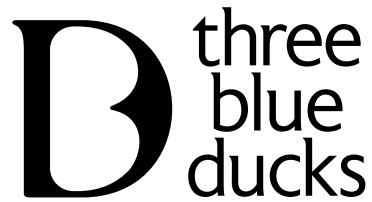
Select one small, one big and one dessert.

Please advise your waiter of any special dietary requirements.

A discretionary service gratuity of 8% is added to all tables of 12 or more.

Please note all card payments will incur a 1.5% surcharge.

A 10% surcharge on Sundays & 15% surcharge on public holidays will apply.



GROUP SET MENU

20 OR MORE GUESTS
3 COURSES \$90 PER PERSON

ON ARRIVAL

Organic sourdough bread, cultured butter (v)

TO START

Pumpkin hummus, balsamic & wattleseed glazed pepitas, smoked olive oil, crispy leeks, flatbread (v)

Spiced lamb, charred eggplant purée, macadamias, herbs, flatbread (n)

Chilled tiger prawns, chilli mayo, flatbread

BBQ octopus, fermented capsicum, smoked potato aioli, blackened corn (gf, df)

Marinated beetroots, macadamia cheese, Davidson's plum, beetroot crunch (gf, df, vg, n)

BIGS

Roasted cauliflower salad, eggplant, sorghum, pickled grapes, hazelnuts, herbs (gf, vg, n, df)

Oven roasted potato gnocchi, green pea salsa verde, ricotta, roasted asparagus,
preserved lemon, toasted pepitas, pecorino (v)

Steamed mussels, chilli jam, coconut sambal, flatbread

Fermented chilli glazed chicken, grilled zucchini, chickpea & raw zucchini salad, charred lemon (gf, df)

Lamb shoulder, baba ghanoush, quinoa tabbouleh, roasted eggplant, green tahini (gf, df)

Wood roasted whole lemon sole, smoked anchovy butter, pangrattato (gf)

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Iceberg lettuce, green tahini, toasted sesame, lemon (df, gf, vg)

Roasted carrots, smoked labneh, pepita dukkah (v)

DESSERT

Coconut custard, raspberry, toffee sesame, passionfruit & lemon balm (gf, df, vg)

Brookie's Byron Slow Gin chocolate marquise, burnt citrus, smoked hazelnut crunch, chocolate toffee (v, n)

Rhubarb, fennel & apple crumble, cinnamon icecream (v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts.
Select two smalls, two bigs and two desserts to be served as an alternate drop.
Please advise your waiter of any special dietary requirements.
A discretionary service gratuity of 8% is added to all tables of 12 or more.
Please note all card payments will incur a 1.5% surcharge.
A 10% surcharge on Sundays & 15% surcharge on public holidays will apply.
Menu choices must be made one week prior to your event.