



GROUP SET MENU

FRIDAY 16TH JULY

TO START

Betal leaf, spanner crab, cucumber, kaffir lime (gf, df, n)

SMALLS

Charred Morton Bay bugs, fermented chilli butter, spring onion (gf)

Wood roasted beetroot, smoked eggplant labneh, freekeh,
grape vinegar (v, n)

MAINS

Whole braised lamb shoulder, romesco, chimichurri, lamb jus (gf, df, n)

Hay smoked Salmon, tartare sauce, sorrel, charred lemon (gf, df)

Harissa pumpkin, turmeric cashew cream, kale, radish, sauerkraut,
birdseed mix (gf, df, vg, n)

SIDES

Wood roasted chat potatoes, smoked potato aioli (gf, df)

Whole wood roasted cauliflower, smoked anchovy butter,
crispy curry leaves (gf)

Winter leaves, pepita cream, fine herbs (v)

DESSERTS

Mandarin sticky date pudding, honeycomb, butterscotch sauce,
whipped mascarpone (v)

Sea salt meringue, lemon curd, fresh citrus, sorrel (gf, v)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts
Please note all card payments will incur a 0.9% surcharge
A 10% surcharge on Sundays and 15% on public holidays will apply

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