

HOLIDAY SET MENU

2 COURSES | \$85 PER PERSON
3 COURSES | \$100 PER PERSON

SELECT ONE SMALL

Heirloom tomatoes, stracciatella, shaved peaches, basil oil (gf, v)

Raw kingfish, fermented chili & ginger dressing, paw paw (gf, df)

Kangaroo tartare, pickled quandong, smoked beetroot, Davidson's plum mayo,
mountain pepper & olive brik pastry (df)

Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

SELECT ONE BIG

Wood roasted potato gnocchi, green pea, asparagus, salsa verde (v)

John Dory, fermented chili hot sauce, corn puree, pickled jalapeno, herbs (gf)

Grilled pork cutlet, apple & miso puree, slow roasted onions, pickled pear & mint salad (gf, df)

Braised lamb shoulder, green tahini dressing, quinoa tabbouleh, herbs (gf)

SHARED SIDES

Wood roasted garlic & rosemary potatoes (gf, v)

Charred broccolini, confit chili, gremolata, toasted hemp seeds (gf, df, vg)

ALTERNATE DROP DESSERT

Sea salt meringue, berries, yoghurt sorbet, lemon curd, macadamia crunch (gf, v, n)

Spiced chocolate mousse, pickled berries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied. Alterations to menus are respectfully declined
(dietary requirements excepted). Card payments incur a 1.5% surcharge

HOLIDAY FEAST MENU

\$110 PER PERSON

TO SHARE

Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

Raw kingfish, fermented chili & ginger dressing, paw paw (gf, df)

Kangaroo tartare, pickled quandong, smoked beetroot, Davidson's plum mayo,
mountain pepper & olive brik pastry (df)

Whole braised lamb shoulder for two, green tahini dressing, quinoa tabbouleh, herbs (gf)

John Dory, fermented chili hot sauce, corn puree, pickled jalapeno & herbs (gf)

Wood roasted potato gnocchi, green pea, asparagus, salsa verde (v)

Roasted garlic & rosemary potatoes (gf, v)

Charred broccolini, confit chili, gremolata, toasted hemp seeds (gf, df, vg)

ALTERNATE DROP DESSERT

Sea salt meringue, berries, yoghurt sorbet, lemon curd, macadamia crunch (gf, v, n)

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

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ULTIMATE FEAST MENU

\$145 PER PERSON

GLASS OF SPARKLING ON ARRIVAL

TO START

Organic sourdough bread, cultured butter (v)

Freshly shucked oysters, mango hot sauce (gf, df)

TO SHARE

Roast beetroot, witlof salad, sherry vinegar, beetroot sumac puree, walnuts (gf, df, vg, n)

Raw kingfish, fermented chili & ginger dressing, paw paw (gf, df)

Kangaroo tartare, pickled quandong, smoked beetroot, Davidson's plum mayo,
mountain pepper & olive brik pastry (df)

Grilled Moreton Bay bugs, XO sauce, charred greens, lime (gf)

Whole braised lamb shoulder for two, green tahini dressing, quinoa tabbouleh, herbs (gf)

John Dory, fermented chili hot sauce, corn puree, pickled jalapeno & herbs (gf)

Wood roasted potato gnocchi, green pea, asparagus, salsa verde (v)

Roasted garlic & rosemary potatoes (gf, v)

Charred broccolini, confit chili, gremolata, toasted hemp seeds (gf, df, vg)

ALTERNATE DROP DESSERT

Sea salt meringue, berries, yoghurt sorbet, lemon curd, macadamia crunch (gf, v, n)

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

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VEGAN FEAST MENU

\$90 PER PERSON

Heirloom tomatoes, macadamia cheese, shaved peaches, basil oil (gf, df, vg, n)

Roasted cauliflower salad, black garlic, sorghum, pickled grapes, hazelnuts,
herbs (vg, gf, n)

Wood roasted garlic & rosemary potatoes (gf, vg)

Charred broccolini, confit chili, gremolata, toasted hemp seeds (gf, df, vg)

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

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

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