

## SET MENU

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

### SELECT ONE SMALL

Burnt leeks, macadamia cheese, capers, chives, smoked macadamia (gf, df, vg, n)

Stracciatella, pickled melon, Davidson plum & fennel crunch (v)

Raw kingfish, charred pineapple, tamarind, coriander, finger lime, soy mirin dressing,  
seaweed & sesame (gf, df)

### SELECT ONE BIG

Wood roasted potato gnocchi, pumpkin, macadamia, burnt leek, sage brown butter, pecorino  
(v, n)

Grilled pork cutlet, parsnip pureé, butter roasted parsnip, shaved beetroot, apple & date  
salad (gf)

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

Peri-peri glazed kingfish, sumac almond cream, heirloom tomato, radish,  
mint & cucumber (df, n)

### SHARED SIDES

Wood roasted garlic & rosemary potatoes (gf, v)

Burnt cabbage with a smoked tomato butter & crispy pork skin (gf)

### ALTERNATE DROP DESSERT

Chocolate parfait, almond streusel, raspberry, stout ice cream (n)

Black sticky rice, coconut sorbet, pineapple, kaffir lime leaf, macadamia (gf, df, vg, 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

## FEAST MENU

**\$110 PER PERSON**

**TO SHARE**

Stracciatella, pickled melon, Davidson plum & fennel crunch (v)

Raw kingfish, charred pineapple, tamarind, coriander, finger lime, soy mirin dressing, seaweed & sesame (gf, df)

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

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

Peri-peri glazed kingfish, sumac almond cream, heirloom tomato, radish, mint & cucumber (n, df)

Indonesian spice rubbed cauliflower, peanut sauce, gado gado, tofu, bean prout, coriander (gf, df, vg, n)

Wood roasted garlic & rosemary potatoes (gf, v)

Cos lettuce, green goddess dressing, shaved radish, herbs (gf, df, v)

## ALTERNATE DROP DESSERT

Chocolate parfait, almond streusel, raspberry, stout ice cream (n)

Black sticky rice, coconut sorbet, pineapple, kaffir lime leaf, macadamia (gf, df, vg, n)

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## ULTIMATE FEAST MENU

\$150 PER PERSON

GLASS OF SPARKLING ON ARRIVAL

### TO START

Organic sourdough bread, cultured butter (v)

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

Grilled Skull Island prawns, pickled seaweed, finger lime (gf, df)

### TO SHARE

Stracciatella, pickled melon, Davidson plum & fennel crunch (v)

Raw kingfish, charred pineapple, tamarind, coriander, finger lime, soy mirin dressing, seaweed & sesame (gf, df)

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

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

Peri-peri glazed kingfish, sumac almond cream, heirloom tomato, radish, mint & cucumber (df, n)

Indonesian spice rubbed cauliflower, peanut sauce, gado gado, tofu, bean sprout, coriander (df, vg, n)

Wood roasted garlic & rosemary potatoes (gf, v)

Cos lettuce, green goddess dressing, shaved radish, herbs (gf, df, v)

### ALTERNATE DROP DESSERT

Chocolate parfait, almond streusel, raspberry, stout ice cream (n)

Black sticky rice, coconut sorbet, pineapple, kaffir lime leaf, macadamia (gf, df, vg, n)

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## VEGAN FEAST MENU

**\$90 PER PERSON**

Burnt leeks, macadamia cheese, capers, chives, smoked macadamia (gf, df, vg, n)

Indonesian spice rubbed cauliflower, peanut, gado gado, tofu, bean sprout,  
coriander (gf, df, vg, n)

Wood roasted garlic & rosemary potatoes (gf, vg, df)

Cos lettuce, green goddess dressing, shaved radish, herbs (gf, df, v)

Black sticky rice, coconut sorbet, pineapple, kaffir lime leaf, macadamia  
(gf, df, vg, n)

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