

GROUP SET MENU

Brisbane | 14-24 guests | 2 course \$85pp | 3 course \$100pp

SELECT ONE SMALL

Smoked beetroot, radicchio, orange, beetroot & almond crumb (gf, df, vg, n)

Beef tartare, spiced carrot, chives, Marky's special sauce, sesame seeds, seaweed brik pastry (df)

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf)

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

SELECT ONE BIG

Braised lamb shoulder, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf)

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

Local snapper, turmeric & ginger fish curry, fried curry leaves, flatbread & coconut sambal

Wood roasted pork cutlet, celeriac, baby capers, horseradish, black garlic

SIDES TO SHARE

Wood roasted garlic & rosemary potatoes (gf, v)

Bitter winter leaf salad, shaved fennel, citrus dressing (gf, df, vg)

ALTERNATE DROP DESSERTS

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

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

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.
Discretionary gratuity of 8% is applied to groups of 12 or more.

FEAST MENU

Brisbane | 14+ guests | \$110 pp

TO SHARE

Smoked beetroot, radicchio, orange, beetroot & almond crumb (gf, df, vg, n)

Beef tartare, spiced carrot, chives, Marky's special sauce, sesame seeds, seaweed brik pastry (df)

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf)

Whole braised lamb shoulder, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf)

Local snapper, turmeric & ginger fish curry, fried curry leaves, flatbread & coconut sambal

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

Wood roasted garlic & rosemary potatoes (gf, v)

ALTERNATE DROP DESSERTS

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

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

VEGAN FEAST MENU

Brisbane | 14+ guests | \$90pp

TO SHARE

Smoked beetroot, radicchio, orange, beetroot & almond crumb (gf, df, vg, n)

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

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

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

Bitter winter leaf salad, shaved fennel, citrus dressing (gf, df, vg)

DESSERT

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

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ULTIMATE FEAST MENU

Brisbane | 14+ guests | \$150 pp

TO START - GLASS OF SPARKLING

Organic sourdough bread, cultured butter (v)

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

Grilled Moreton Bay bug, miso butter, fermented chilli, charred greens, lemon

TO SHARE

Smoked beetroot, radicchio, orange, beetroot & almond crumb (gf, df, vg, n)

Beef tartare, spiced carrot, chives, Marky's special sauce, sesame seeds, seaweed brik pastry (df)

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf)

Whole braised lamb shoulder, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf)

Local snapper, turmeric & ginger fish curry, fried curry leaves, flatbread & coconut sambal

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

Wood roasted garlic & rosemary potatoes (gf, v)

ALTERNATE DROP DESSERTS

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n)

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

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