

HOLIDAY GROUP SET MENU

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

SELECT ONE SMALL

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

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

Cobia ceviche, fried sweet potato, tigers milk, coriander, lemon sorrel (df, gf)

Cauliflower blossom, hawaij macadamia cheese, pomegranate, pickled golden raisin (df, vg, n)

SELECT ONE BIG

Baharat spiced lamb shoulder, ezme, pomegranate jus, oregano (gf, df)

Wood roasted pork cutlet, charred spring onion, jerk seasoning, blackened pineapple salsa (gf, df)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

Wood roasted eggplant, sugar snaps, fried garlic, mixed grain dahl, mint & shallot salad, spiced coconut yogurt (vg)

SIDES TO SHARE

Wood roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, eschallots, citrus dressing, pepita pangrattato (gf, df, vg)

ALTERNATE DROP DESSERTS

Raspberry glazed cheesecake, almond shortbread, yoghurt, basil ice cream (v, n)

Charred & shaved local pineapple, coconut vanilla Chantilly, lime coconut sorbet, toasted coconut, 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.
Discretionary gratuity of 8% is applied to groups of 12 or more.

HOLIDAY FEAST MENU

Brisbane | 14+ guests | \$110 pp

TO SHARE

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

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

Cobia ceviche, fried sweet potato, tigers milk, coriander, lemon sorrel (gf, df)

Baharat spiced lamb shoulder, ezme, pomegranate jus, oregano (gf, df)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

Tagliatelle, snow peas, sugar snaps, roasted almonds, pea tendrils, pecorino, salsa verde, lemon (v, n)

Wood roasted garlic & rosemary potatoes (gf, v)

Cos, marinated zucchini, eschallots, citrus dressing, pepita pangrattato (gf, df, vg)

ALTERNATE DROP DESSERTS

Charred & shaved local pineapple, coconut vanilla Chantilly, lime coconut sorbet, toasted coconut, macadamia (gf, df, vg, n)

Raspberry glazed cheesecake, almond shortbread, yoghurt, basil ice cream (v, n)

HOLIDAY 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 finger lime dressing (gf, df)

Grilled Moreton Bay bug, miso butter, fermented chilli, charred greens, lime (gf)

TO SHARE

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v)

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

Cobia ceviche, fried sweet potato, tigers milk, coriander, lemon sorrel (gf, df)

Baharat spiced lamb shoulder, ezme, pomegranate jus, oregano (gf, df)

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df)

Tagliatelle, snow peas, sugar snaps, roasted almonds, pea tendrils, pecorino, salsa verde, lemon (v, n)

Wood roasted garlic & rosemary potatoes (gf, v)

Cos marinated zucchini, eschalots, citrus dressing, pepita pangrattato (gf, df, vg)

ALTERNATE DROP DESSERTS

Charred & shaved local pineapple, coconut vanilla Chantilly, lime coconut sorbet, toasted coconut, macadamia (gf, df, vg, n)

Raspberry glazed cheesecake, almond shortbread, yoghurt, basil ice cream (v, n)

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