

# GROUP SET MENU

Brisbane | 12-24 guests | 2 course \$85pp | 3 course \$100pp

## SELECT ONE SMALL

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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)

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

Broccolini, asparagus, hawaii macadamia cheese, pomegranate, pickled golden raisin (gf, vg, n)

## SELECT ONE BIG

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

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

Steamed baby grouper, citrus tapenade, ginger, shallots, 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

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Wood roasted garlic & rosemary potatoes (gf, v)

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

## ALTERNATE DROP DESSERTS

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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.

# FEAST MENU

Brisbane | 12+ guests | \$110 pp

## TO SHARE

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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)

Kingfish 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, shallots, sesame, chilli oil (gf, df)

Caserecce, 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

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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)

# ULTIMATE FEAST MENU

Brisbane | 12+ guests | \$150 pp

## TO START - GLASS OF SPARKLING

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Organic sourdough bread, cultured butter (v)

Freshly shucked oysters, finger lime dressing (gf, df)

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

## TO SHARE

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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)

Kingfish 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, shallots, sesame, chilli oil (gf, df)

Caserecce, 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

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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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