

GROUP SET MENU

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

SELECT ONE SMALL

BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n)

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

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

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

SELECT ONE BIG

Lamb shoulder, green tahini, quinoa tabbouleh (gf, df)

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad (gf, df)

Porchetta, buttermilk braised leeks, fermented chilli, fennel & radish salad

Indian spiced wood roasted cauliflower, cashew cream, lentils, mint, coriander, fresh peas, red onion & herb dressing (gf, df, vg, n)

SIDES TO SHARE

Roasted garlic & rosemary potatoes (gf, v)

Iceberg lettuce, green tahini, lemon, pepita pangrattato (gf, df, vg)

ALTERNATE DROP DESSERTS

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

Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n)

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. 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

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

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

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

Whole Lamb shoulder, green tahini, quinoa tabbouleh (gf, df)

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad (gf, df)

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

Roasted garlic & rosemary potatoes (gf, v)

Iceberg lettuce, green tahini, lemon, pepita pangrattato (gf, df, vg)

ALTERNATE DROP DESSERTS

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

Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n)

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

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ULTIMATE FEAST MENU

Brisbane | 12+ 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 bugs, miso butter, fermented chilli, charred greens, lime (gf)

TO SHARE

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

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

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

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

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad (gf, df)

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

SIDES

Roasted garlic & rosemary potatoes (gf, v)

Iceberg lettuce, green tahini, lemon, pepita pangrattato (gf, df, vg)

ALTERNATE DROP DESSERTS

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

Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n)

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

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 1.5% Surcharge.

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