

CLASSIC FESTIVE PACKAGE

Melbourne

MENU

Sweet potato hummus, Ducks' hazelnut & almond dukkah, focaccia (df, vg, n)

Pulled pork tostada, pickled cabbage, burnt tomato & chipotle salsa (gf, df)

Mozzarella, zucchini, capers, chilli crunch, pangrattato (v)

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Roasted kingfish, fermented chilli butter, charred greens, toasted rice & nori (gf)

Slow roasted lamb shoulder, burnt honey, salsa verde (gf, df)

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut (gf, df, vg, n)

Potatoes, rosemary salt, fried garlic (gf, df, vg)

Cos lettuce, ranch dressing, salted ricotta (gf, v)

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Dark chocolate mousse, hazelnut crunch, macerated berries (gf, v, n)

Mango sorbet, whipped coconut, sesame seed crunch (gf, df, vg)

DRINKS

Sparkling - Ba-Ba-Rumba Prosecco, Tumbarumba, NSW

White - Quealy Pinot Grigio, Mildura, VIC

Rosé - M&J Becker 'Hunter Rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Mercer, Pinot Noir, Central Ranges, NSW

Beer - Young Henry's Newtowner pale ale

- Travla Australia's lager

2hrs | \$132pp / 3hrs | \$143pp / 4hrs | \$150pp

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 0.9% Surcharge. Discretionary gratuity of 8% is applied to groups of 12 or more. Substitutions will be given for dietary requirements..

Feast, ultimate feast & group breakfast menus require advance notice.

ESSENTIALS FESTIVE PACKAGE

Melbourne

MENU

Sweet potato hummus, Ducks' hazelnut & almond dukkah, focaccia (df, vg, n)

Pulled pork tostada, pickled cabbage, burnt tomato & chipotle salsa (gf, df)

Mozzarella, zucchini, capers, chilli crunch, pangrattato (v)

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Roasted kingfish, fermented chilli butter, charred greens, toasted rice & nori (gf)

Slow roasted lamb shoulder, burnt honey, salsa verde (gf, df)

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut (gf, df, vg, n)

Potatoes, rosemary salt, fried garlic (gf, df, vg)

Cos lettuce, ranch dressing, salted ricotta (gf, v)

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Dark chocolate mousse, hazelnut crunch, macerated berries (gf, v, n)

Mango sorbet, whipped coconut, sesame seed crunch (gf, df, vg)

DRINKS

Sparkling - Mercer Fizz, Central Ranges, NSW

White - Quealy, Pinot Grigio, Mildura, VIC

Rosé - M&J Becker 'Hunter Rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Mercer, Pinot Noir, Central Ranges, NSW

Beer - Travla Australia's pale ale

-Travla Australia's lager

2hrs | \$138pp / 3hrs | \$149pp / 4hrs | \$160pp

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

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SIGNATURE FESTIVE PACKAGE

Melbourne

MENU

Sydney rock oysters, citrus dressing (gf, df)

BBQ whole prawn, burnt onion & herb butter, lemon, parsley (gf)

Sweet potato hummus, Ducks' hazelnut & almond dukkah, focaccia (df, vg, n)

Pulled pork tostada, pickled cabbage, burnt tomato & chipotle salsa (gf, df)

Mozzarella, zucchini, capers, chilli crunch, pangrattato (v)

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Roasted kingfish, fermented chilli butter, charred greens, toasted rice & nori (gf)

Slow roasted lamb shoulder, burnt honey, salsa verde (gf, df)

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut (df, vg, n)

Potatoes, rosemary salt, fried garlic (gf, df, vg)

Cos lettuce, ranch dressing, salted ricotta (gf, v)

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Dark chocolate mousse, hazelnut crunch, macerated berries (gf, v, n)

Mango sorbet, whipped coconut, sesame seed crunch (gf, df, vg)

DRINKS

Sparkling - Mercer Fizz, Central Ranges, NSW

White - Quealy, Pinot Grigio, Mildura, VIC

Rosé - M&J Becker 'Hunter Rosé', Merlot, Shiraz, Hunter Valley, NSW

Red - Mercer, Pinot Noir, Central Ranges, NSW

Beer - Travla Australia's pale ale

-Travla Australia's lager

2hrs | \$168pp / 3hrs | \$179pp / 4hrs | \$190pp

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

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