
PREMIUM GROUP MENU

\$115pp

For the table

STONE BAKED SOURDOUGH BREAD
Alto extra virgin olive oil, balsamic glaze

MARINATED OLIVES
Citrus peel, bay leaf (ve/gf)

Entrees

WAGYU BEEF TARTARE 'CARBONARA'
Egg yolk, pecorino, crispy guanciale (gf)

STRACCIATELLA
Peach, pickled zucchini, honey, macadamia (gf)

CALAMARI FRITTI
Hibiscus and citrus aioli, kaffir lime salt (gf/df)

Mains

HAND ROLLED GNOCCHI
Parsley & almond pesto, lemon, chilli, parmesan

CONE BAY BARRAMUNDI
Pickled fennel, orange, fresh herb salad (gf/df)

RIVERINE SIRLOIN
250g Grain fed Sirloin, heirloom carrots, smoked corn purée, pepper berry jus (gf)

Sides

PATATAS BRAVAS Smoked paprika, salsa brava (gf/df)
GARDEN SALAD Crumbled feta, mint, chardonnay dressing (gf)

Dessert

BLOOD PEACH SEMIFREDDO
Charred peach, peanut brittle (gf)

DARK CHOCOLATE MOUSSE
Beetroot ganache, candied beetroot, chocolate crunch