
CLASSIC GROUP MENU

\$95pp

For Entire Table To Share

STONE BAKED SOURDOUGH
Alto extra virgin olive oil, aged balsamic (df)

MARINATED OLIVES
House marinated olives (ve,gf)

Entrées

WAGYU BEEF TARTARE
Crème fraîche, egg yolk, potato allumettes (gf)

CALAMARI FRITTI
Lemon & dill aioli, Szechuan pepper (gf)

Mains

ORECHIETTE
Fresh peas, parmesan, gremolata (v)

FREE RANGE CHICKEN
Mustard honey, oyster mushroom

CONE BAY BARRAMUNDI
Butternut purée, pickled pumpkin, hazelnut, soft herbs (gf)

Sides

FRIES Sea salt (ve,gf)
GARDEN SALAD Crumbled feta, mint, chardonnay dressing (gf)

Dessert

VANILLA CHEESECAKE
Corella pear, ginger & almond crumble