
PREMIUM GROUP MENU

\$115pp

To Share

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

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

CONFIT CHICKEN 'TOASTIE'
Onion jam, Pommery mustard (n)

Entrees

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

HANDMADE BURRATA
Autumn gazpacho, basil crumb (gf)

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

Mains

BBQ EGGPLANT
Chimmichurri, macadamia (ve,gf)

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

FREE RANGE CHICKEN
Mustard honey, pommes purée, oyster mushroom

Sides

FRIES Sea salt (ve,gf)
GARDEN SALAD Balsamic vinaigrette, red onion pickles (ve,gf)

Dessert

VANILLA CHEESECAKE
Corella pear, ginger & almond crumble (gf)

YUZU DRIZZLE CAKE
Blueberry, Chantilly, mint (gf)