

CLASSIC GROUP MENU

85PP | TO BE SHARED

ORGANIC SOURDOUGH

Cultured Butter (v)

TOMATO ARANCINI

Smoked Scamorza, Basil Mayo (v)

STRACCIATELLA

Garden Greens, Hot Honey, Mint (v, gf)

SALT & PEPPER CALAMARI

Aioli, Lemon (l) (df)

BUSIATE

Zucchini, Saffron, Semi Dry Tomato, Ricotta Salata (v)

CHICKEN SUPREME

Cauliflower, Cavolo Nero, Rosemary, Jus (gf)

FRIES

(ve, gf)

BITTER LEAF SALAD

Chardonnay Dressing (ve, gf)

STRAWBERRY & CREAM

Caramel, Popcorn (v)

Seafood Origin (A) Australian (l) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

PREMIUM GROUP MENU

95PP | TO BE SHARED

ORGANIC SOURDOUGH

Cultured Butter (v)

WARM OLIVES

Citrus, Rosemary (ve, gf)

SESAME CRISP

Salmon Tartare, Lemon, Dill (A) (gf, df)

YELLOW FIN TUNA CRUDO

Tomato, Kalamata Olives, Fried Capers (A) (gf, df)

STRACCIATELLA

Garden Greens, Hot Honey, Mint (v, gf)

SALT & PEPPER CALAMARI

Aioli, Lemon (I) (df)

BUSIATE

Zucchini, Saffron, Semi Dry Tomato, Ricotta Salata (v)

PAN FRIED BARRAMUNDI

Fennel, Pickled Pumpkin, Lemon (A) (gf, df)

FRIES

(ve, gf)

TOMATO SALAD

Plum Vinegar, Basil (ve, gf)

DARK CHOCOLATE CREMO`

Raspberry coulis, Almond, Sea Salt (v, n)

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EXPERIENCE GROUP MENU

115PP | TO BE SHARED

ORGANIC SOURDOUGH

Cultured Butter (v)

WARM OLIVES

Citrus, Rosemary (ve, gf)

SESAME CRISP

Salmon Tartare, Lemon, Dill (A) (gf, df)

CRAB ON TOAST

Blue Swimmer Crab, Preserved Lemon, Chives (A)

STRACCIATELLA

Garden Greens, Hot Honey, Mint (v, gf)

SEAFOOD PLATTER

Sydney Rock Oyster, Yellow Fin Tuna, Calamari, Prawn Cocktail,
Marie Rose, Aioli, Lemon (M) (gf, df)

OCTOPUS

Olive Tapenade, Cucumber, Celery, Lemon (gf, df)

BUSIATE

Zucchini, Saffron, Semi-Dry Tomato, Ricotta Salata (v)

BRAISED LAMB SHOULDER

Chimichurri, Rosemary Jus, Lemon (gf, df)

FRIES, Rosemary Salt (ve, gf)

BITTER LEAF SALAD, Chardonnay Dressing (ve, gf)

DARK CHOCOLATE CREMO`

Raspberry Coulis, Almond, Sea Salt (v, n)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n)
contains nuts (s) contains sesame. A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.