

SET MENU OPTIONS

\$68 shared entree + main + sides

\$84 shared entree + main + sides + shared dessert + tea + coffee

SHARED ENTREE

CROQUETTES (v)

smoked cheddar, corn, cauliflower, chipotle mayo

HUMMUS (v)

fried chickpea, saltbush, brown butter

SALUMI PLATE

chef's selection, house pickles, grissini

TUNA TARTARE (gf)

anchovy, sherry, avocado cream, horseradish

ASSORTED PIZZA + 6.5

shared pizza can be added to any set menu as an entree

gluten friendly pizza available on request +3.5

SIDES

MIXED LEAF SALAD (vg)

pickled green tomato, caper vinaigrette

CHIPS (v)

with mustard mayo

CHOICE MAIN

available for groups of 10-30

MUSHROOM RAGU (v)

pappardelle, sage, pecorino

TIGER PRAWN TAGLIATELLE

fennel, chilli, sauce américaine

PORTERHOUSE STEAK (gf)

mash, black mustard, salsa verde

CHICKEN BREAST

red pepper sauce, fregola, sweetcorn, tarragon

SHARED MAIN

available for groups of 30+

Pre-selection of 2 mains

HUMPTY DOO BARRAMUNDI (gf)

cauliflower purée, cous cous, wild mushroom

PORTERHOUSE STEAK (gf)

mash, black mustard, salsa verde

CHICKEN BREAST

red pepper sauce, fregola, sweetcorn, tarragon

72HR LAMB SHOULDER (gf)

cucumber yoghurt, preserved lemon, chilli

SHARED DESSERT

TODAY'S BEST FROMAGE

bread, preserves, whipped quince

PETIT FOURS

ALTERNATE DESSERT

UPGRADE YOUR DESSERT FROM SHARED TO ALTERNATE + 5.5

pre-select 2 to serve alternately

CHOCOLATE DELICE (v, gf)

dark chocolate, cherry, bay leaf ice cream

PASSIONFRUIT TART (v, gfo)

passionfruit, mango, torched meringue

STICKY DATE PUDDING

butterscotch, lemon thyme ice cream

Please note: a 7.5% surcharge applies on Sundays and a 15% surcharge applies for public holidays

