

Group Bookings Menu

A sharing style menu for 6 people or more, includes bread & side dishes.

2 Course Sharing Menu - \$75 per person | 3 Course Sharing Menu - \$85 per person

Entrée

Kingfish Ceviche, Black Garlic, Farm Snake Beans, Radish, Lime, Jalapeno

DE, NF

Wagyu Beef Bresaola, Farm Beetroot, Charred Leek & Pickled Plum

DE, NF

Jamberoo Valley Farm Kale, Chickpea & Quinoa Falafel,
Cauliflower Hummus, Coriander

DE, NF, Vegan

Grilled Octopus Escabeche, Preserved Lemon Aioli,
Jamberoo Valley Farm Parsley Salad

DE, NF

Main

Dutch Cream Potato Gnocchi, Roast Pumpkin, Ricotta,
Soft Goats Cheese, Grilled Leeks, Pistou

Vego, NF, CBV

Roast Daintree Barramundi, Jamberoo Valley Farm Tomato,
Saffron Potato, Preserved Lemon, Capers

DE, NF

Roast Otway Free Range Pork Chop, Kohlrabi, Green Apple,
Marjoram Salmoriglio Dressing

DE, NF

Roast Canowindra Farms Pasture Raised Chicken with Mojo Rojo
Smoked Jamberoo Valley Farm Eggplant, Fennel Salad

DE, NF

Dessert

Toasted Meringue, Rockmelon & Lemon Myrtle Blossom
Sorbet, Macadamia Praline, Caramel

Vego

Organic Venezuelan Chocolate Semi Freddo with Toasted Almonds & Pedro Ximenez
Contains Alcohol, Vego

Vegan Banana Split, Caramelised Coconut Sorbet
Chocolate Sorbet, Passionfruit, Pineapple, Caramel

Contains Alcohol, Vegan

A 10% service fee is applicable to group bookings with 6 or more people.