

Group Menu

3 courses plus sides to share - \$89 per person

Entrée

Handcrafted Burrata

on a vibrant salad of mixed Heirloom tomato, grape and basil

NF

Main

Truffled Free Range Chicken

oven baked chicken breast stuffed with Porcini black truffle, carrot and

ginger purée

NF

or

Sustainable Caught Murray Cod

miso marinated fillet pan fried and served with pickled ginger,

cucumber and fresh chopped chili

NF

Dessert

Death by Chocolate

chocolate cheesecake, mango jelly and fresh mango salsa

NF

Keep It Coming

2 hours, available for the whole table

Prosecco, Wine or Jugs of Spritz	55
Veuve Clicquot Champagne	95

A 10% service fee is applicable to group bookings with 8 or more people.