

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

porcini and black truffle stuffed chicken breast, oven baked and served
with 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

Tropical Chocolate Cheesecake

delicate chocolate mousse, 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.