

# Group Menu

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3 courses plus sides to share

## Entrée

Vanella Burratina

*hand tied in the traditional style from Puglia, Italy, with mushroom XO,  
pickled green papaya, bay leaf oil, served with sourdough*

NF, VG

## Main

Crispy Nashville-Style Fried Free Range Chicken Leg

*dressed with chilli oil, served with caramelised red peppers and green mole*

NF

or

48-Hour Cooked Kinross Station Lamb Shank

*buttermilk puree, housemade chilli oil, daikon*

or

Miso Glazed Organic Celeriac

*burnt apple puree, celeriac stem salsa, fried curry leaf*

NF, Vegan

## Dessert

Dark Chocolate Delice

*made from mascarpone mousse and rich dark chocolate mousse,  
gingerbread crisp, candied nashi pear*

NF

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## Make It Bottomless

2 hours

Prosecco, Wine, Beers	55pp
Jugs of Spritz	59pp
Veuve Clicquot Champagne	95pp

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