

# Group Menu

---

3 courses plus sides to share

## Entrée

*alternate drop*

### Charred Lolligo Squid

*agro dolce lentils, roast koji oil, hazelnut dukkah, geraltan wax*

DF

### Indian Spiced Karokke

*fresh cabbage slaw, topped with mint chutney and fermented chilli aioli*

DF, NF

## Main

### Butter Braised Murray Cod

*chickpea miso and caramelised cream sauce, organic fresh herb salad*

or

### Advieh Spiced Victorian Sovereign Lamb Rib

*green mango slaw, mustard jus, blackened strawberry puree*

DF

or

### Roasted Organic Half Cauliflower

*muhamarra, golden raisin salsa, pistachio, spiced cauliflower puree*

DF, Vegan

Shoestring fries & Seasonal Leaves to share

## Dessert

### Jaffa Dome

*vegan chocolate mousse, 70% organic dark chocolate shell, orange jelly, brownie,*

*freeze-dried mandarin*

Vegan, NF, DF

or

### Deconstructed Pavlova

*mango & passionfruit coulis, mango cream, almond soil, fresh tropical fruit*

DF, Vegan

---

## Make It Bottomless

2 hours

Prosecco, Wine, Beers

59pp

Veuve Clicquot Champagne, Whispering Angel Rose

97pp

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