

Group Menu

2 courses plus sides to share

Entrée

alternate drop

Charred Lolligo Squid

agro dolce lentils, roast koji oil, hazelnut dukkah, geralton wax

DF

Indian Spiced Karokke

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

DE, 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

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.