

# Group Menu

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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

PLEASE TURN OVER FOR DESSERT OPTIONS

## Make it Bottomless

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2 hours

Prosecco, Wine & Beer 59pp

Laurent-Perrier Le Cuvée or Whispering Angel Rosé 97pp

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

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## Dessert

### Jaffa Dome

*vegan chocolate mousse, 70% organic dark chocolate shell,  
orange jelly, brownie, freeze-dried mandarin*

**Vegan, NE, DF**

or

### Deconstructed Pavlova

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

**DF, Vegan**

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