

# Group Menu

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2 courses plus sides to share

## Entrée

*Alternate drop*

### Charred Squid

*agro dolce lentils, roast koji, wakame*

DF

### Burratina

*heirloom tomatoes, fennel pollen, kaffir lime vinaigrette*

V NF

## Main

### Aquna Murray Cod

*chickpea miso, champagne butter*

NF

or

### 48 Hour Slow Cooked Black Opal Wagyu Brisket

*black garlic soubise, confit onion, tarator*

or

### Roasted Organic Cauliflower

*muhamarra, golden raisin, pistachio*

VE

shoestring fries & seasonal leaves to share

## 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.