

# Group Menu

---

3 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*

VE, NF

## Main

### Aquna Murray Cod

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

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

PLEASE TURN OVER FOR DESSERT OPTIONS

## Make it Bottomless

---

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.

# Group Menu

---

3 courses plus sides 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*

**DE, Vegan**

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