

Sit Down



OUR PLATED MENU IS INSPIRED BY LOCAL SEASONAL PRODUCE,
HOWEVER OUR INGREDIENTS MAY CHANGE DUE TO SEASONALITY AND
AVAILABILITY.

CHOOSE TWO DELICIOUS COURSES OR GO ALL IN WITH A THREE COURSE
FEAST!

PRICING

TWO COURSE \$75PP

TWO CHOICES FROM TWO COURSES

THREE COURSE \$95PP

TWO CHOICES FROM THREE COURSES

(INCLUDES BREAD ROLLS, CULTURED BUTTER AND TWO SIDES)

ADD A 3 CANAPÉ PACKAGE TO START: \$18PP

Sit Down

ENTREE



BURRATA, BURNT APPLE, FRESH PEACH & FENNEL SALAD (GF, V)
KINGFISH CRUDO, MANGO CHILLI SALSA, AVOCADO CITRUS DRESSING (GF)
CARPACCIO OF BEEF, CAPERS, CROUTONS, PECORINO & OYSTER EMULSION
BEETROOT TARTARE, WHIPPED GOATS CHEVRE, CRISP BREAD (V)
WAGYU BEEF TARTARE, 62C EGG YOLK, BLACK GARLIC EMULSION, HERB CROTUON
CHICKEN, PISTACHIO & LEEK TERRINE, QUINCE AIOLI, SOURDOUGH CROSTINI
MISO GLAZED EGGPLANT, SESAME, TOMATO EMULSION, CHILLI ANGEL HAIR (VG)
SPANNER CRAB, SAFFRON, MARSCAPONE & PEA RISOTTO (GF)
ZUCCHINI FLOWERS STUFFED WITH WHIPPED FETTA, BUSH TOMATO RELISH (V)
TORCHED SCALLOPS, WAGYU BEEF FAT, BLACKBERRY PONZU DRESSING (GF)
GRILLED YAMBA PRAWNS, LEMON CUSTARD, FINGER LIME & CHILLI DRESSING (GF)
ROAST QUAIL, BUTTERNUT SAGE PUREE, RADICCHIO, PINENUTS, SHERRY & RAISINS (GF)

MAINS

MISO GLAZED EGGPLANT, ANCIENT GRAINS, HERB TAHINI, CHILLI ANGEL HAIR (VG)
BABY SNAPPER, PARSNIP PUREE, BABY TURNIPS, BURNT BUTTER & CAPERS, (GF)
PORK BELLY, CELERIAC PUREE, CIMI DE RAPA, BURNT APPLE, GREMOLATA, JUS (GF)
WILD BARRAMUNDI, COCONUT CURRY, PEARL BARLEY & ASIAN HERB SALAD, PUFFED RICE
PAN ROASTED MULLOWAY, EGGPLANT CAPONATA, GREEN GODDESS, BRONZE FENNEL (GF)
ROAST LAMB RUMP, HARISSA HONEY CARROTS, CHARRED ONIONS, MINT SALSA VERDE (GF)
PAN ROASTED CHICKEN SUPREME, WILD MUSHROOMS, SHERRY CREAM, CRISPY ONION RINGS
RICOTTA DUMPLINGS, KING BROWN MUSHROOMS, WALNUT PESTO, CRISPY ENOKI, PECORINO (V)
BEEF FILET MIGNON, SWEET POTATO MASH, BONE MARROW, COVOLO NERO, BORDELAISE (GF)
HONEY GLAZED SALMON, CHICKPEA PUREE, SHAVED FENNEL & ORANGE, OLIVE CRUMBS (GF)
HERB CRUSTED COD, ROAST GARLIC & WHITE BEAN PUREE, SAUCE VIERGE, CRISPY POTATO SKINS
ROAST BEEF RUMP, BABY VEGETABLES, POTATO GRATIN, TOMATO EMULSION, CHIMMICHURRI (GF)
BEEF CHEEK IN PEDRO XIMENEZ, CAULIFLOWER PUREE, MUSHROOM, BACON & BABY ONIONS (GF)
CHARGRILLED PORK CUTLET, CARROT & CARDAMON PUREE, GRILLED ASPARAGUS, MISO BUTTER

SIDES

ROCKET, RADICCHIO, GRAPE & PECORINO SALAD (GF, V)
HEIRLOOM TOMATO SALAD, OLIVE CRUMBS & FETTA (GF, V)
BUTTER LETTUCE & FENNEL SALAD, GREEN GODDESS (GF, VG)
CHARRED BROCOLINI, CHILI JAM (GF, V)
ROSEMARY & PAPRIKA ROASTED POTATOES, AIOLI (GF, V)
FRIED BRUSSEL SPROUTS, SHERRY GLAZE, PANCETTA (GF)
HARISSA ROASTED CARROTS, HONEY & POMMEGRANATE (GF, V)

DESSERTS

CLASSIC TIRAMISU
CHOCOLATE MUD CAKE, COCONUT ICE-CREAM (GF, VG)
LABNEH PANNACOTTA, PISTACHIO CRUMBS, MANGO SALSA (GF)
BAKED RICOTTA CHEESECAKE, SAFFRON APRICOTS SAUCE
ETON MESS, LEMON CURD, MERINGUE, STRAWBERRIES AND CREAM (GF)
BELGIUM CHOCOLATE & CARAMEL TRIFLE, RASPBERRIES (GF)
SELECTION OF ARTISANAL CHEESE, PREMIUM CRACKERS, CONDIMENTS, FRUIT & NUTS

CHEF SELECTION OF MINI DESSERTS (2 PER PERSON)

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)