

Lunch or dinner

\$95pp

Min 16 guests, up to 24.

chefs set menu, share style

3 hour sitting

Private dining has access to all wine/drinks available in front bar.

Guests can order/.pay for their own beverages or combine as a group payment.

Dietary requirements TBC 7 days prior, menu items substituted as required.

Number of guests must be confirmed 7 days prior,

Guests can provide a cake, either replacing the dessert course with no fee, or adding at \$50 per group.

Last drinks no later than 10.30pm unless by prior arrangement.

*\$50pp no show or cancellation fee within 7 days.

**10% surcharge on sundays

***post event invoicing will attract a 5% surcharge

***menu is subject to change

sample menu // \$95pp

add fresh oysters dressed or natural (+\$10pp)

focaccia

ricotta, pickled fennel, roasted hazelnuts

grilled scallops, fermented chilli butter

bresaola, tonnato dressing, pickled onions, crispy capers

porchetta, salsa verde

crispy potatoes

baby cos, shallot & caper vinaigrette

tiramisu