



G R O U P M E N U

9 - 20 Guests

\$90pp

E N T R É E

Pork Belly, 'Abrothos Island' Scallop, Roast Red Papaya, Pink Oyster Mushroom, Pomelo,
Nam Prik Pao (nf, df, gf)

Seasonal Asparagus, Hummus, Quail Egg, Torched Goat Cheese, Compressed Watermelon,
Heirloom Tomato, Cassava (v, gf, nf)

Seared 'Black Onyx' Hanger Steak, Chimichurri Salsa, Endive Lettuce, Onion Rings (nf, df)

M A I N S

Cornfed Duck Breast, Blood Orange, Currant Grape, Creamed Spinach, Crisp Pancetta (nf, gf)

'Fleurieu' Lamb Loin, Braised Shoulder, Potato and Leek Croquette, Pea Purée, Reserve
Grenache Reduction (nf, gf)

Panfried Market Fish, Fried 'Cape Calamari' Squid, Cauliflower, Granny Smith, Calamansi,
Wild Strawberry, Dill, Murray Cod Roe (nf, gf)

- served with fried kipfler potato, black garlic aioli -

T O F I N I S H

Blackberry Tart, Lemon Curd, Berries, Honeycomb (gf)

Farmhouse Cheese, Blue, Brie and Cheddar, Stem Raisins, House Lavosh, Fruit Paste

GF-Gluten Free, DF-Dairy Free, NF-Nut Free, V-Vegetarian, VEG-Vegan
Whilst we try to accommodate all dietary requirements, our kitchen uses gluten,
nuts and soy based products, traces of which may be present in food.