

*the*  
**COLLECTIVE**

**Set Menu**

For 8 Guests & Above

Compulsory For 12 Guests Above

**Regular Shared \$135**

**Selection Of Snacks**

Fougasse Bread, Salted Cultured Butter

Yellowfin Tuna, Plum, Lemon Balm

Heirloom Cucumber, White Grape, Fresh Cheese

Grassfed Beef Tartare, Blackened Chilli, Brioche

Cavatelli Pasta, Roasted Mushrooms, Preserved Pine Mushrooms,

Gremolata

Blue Eye Trevalla, Fennel, Mussel & Tomato Consommé

Cape Grim Beef Fillet, Smoked Tallow Jus

Shoestring Fries, Spiced Mayonnaise

Mixed Leaf Salad, Mustard Vinaigrette

Banana Mille-Feuille, Passionfruit Sorbet, Macadamia

Melon Sorbet, Orange Granita, Citrus, Coconut

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**COLLECTIVE**

**Set Menu**

For 8 Guests & Above

Compulsory For 12 Guests Above

**Premium Shared \$195**

Selection Of Snacks

Fougasse Bread, Salted Cultured Butter

Aphrodite Halloumi, Fig, Pistachio

Charcuterie Selection, Cornichons, Mustard

Grassfed Beef Tartare, Blackened Chilli, Brioche

Prawns A La Plancha, Bisque, Bronze Fennel

Dry Aged Duck Breast, Confit Apple Croquette, Watercress

Coral Trout, 'Nduja Xo Pipperade

1kg Rangers Valley Black Angus Mbs 5 Ribeye On The Bone, Confit Garlic

Shoestring Fries, Spiced Mayonnaise

Mixed Leaf Salad, Mustard Vinaigrette

Banana Mille-Feuille, Passionfruit Sorbet, Macadamia

Chocolate Wattleseed Marquise, Hazelnut, Cocoa Nib Tuille

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## Set Menu

For 8 Guests & Above  
Compulsory For 12 Guests Above

### Canapé Package 1 | \$135

Choice Of: 4 Small | 2 Medium | 2 Large | 1 Dessert

### Canapé Package 2 | \$155

Choice Of: 5 Small | 2 Medium | 2 Large | 2 Dessert

#### Selections:

##### Small

Almond Gazpacho, White Grapes, Cucumber  
King Prawn Cutlet, Gribiche Marie Rose  
Bresaola, Anchovy Butter, Chickpea Fritter  
Sydney Rock Oysters, Served Natural, Mignonette  
Kingfish Crudo, Avocado, Citrus, Witlof  
Halloumi, Lemon, Phyllo  
Anchovy Toast  
Truffle Croquette

##### Medium

Grilled Shark Bay Scallop, Lemon & Herb Butter  
Wagyu Tongue Skewer, Date & Tamarind Glaze  
Baby Abalone Schnitzel, Native Citrus Mayonnaise  
Grassfed Beef Tartare En Croute  
Fried Calamari, Espelette Salt  
Duck & Apple Pie  
Peking Quail Pancake  
Fried Zucchini Flower, Ricotta, Honey

##### Large

Cavatelli Pasta, Roasted Mushrooms, Gremolata  
John Dory Goujon With Sorrel Salsa Verde  
Steak Frites, Jus, Herb Butter  
The Garden Wagyu Slider

### Premium + \$25pp

Caviar Tartlet, Chive & Egg Creme Fraiche  
Foie Gras Eclair, Davidson Plum  
Lobster Crudo Tartlet

#### Dessert

Creme Brulee Tart  
Pavlova, Chantilly, Seasonal Fruit  
Chocolate Marquise, Freeze Dried Raspberry  
Assorted Almond Macaron