



Group Menu

\$125 per person

Chef's choice of snacks

House Bread, Salted Cultured Butter

Yellowfin Tuna, Horseradish, Broadbean, Olive Brine

Globe Artichokes, Barigoule, Eggplant, Fresh Cheese

Grassfed Beef Tartare, Blackened Chilli, Brioche Crouton

Cavatelli Pasta, Sugar Snap Peas, Sorrel, Buffalo Curd

Market Fish, Spinach, Provençal Vinaigrette

Grass Fed Beef Fillet, Smoked Tallow Jus

Shoestring Fries, Spiced Mayonnaise

Mixed Leaf Salad, Mustard Vinaigrette

Rhubarb & Apple Trifle, Lemon Myrtle Sponge, Mascarpone

Valrhona Chocolate Mousse, Crème Fraîche, Honeycomb, Pistachio

Set menus available for the entire table with a minimum of 4 guests.

For groups of 12 and above, a set menu is required.



Group Menu

\$165 per person

Chef's choice of snacks

House Bread, Salted Cultured Butter

Grassfed Beef Tartare, Blackened Chilli, Brioche Crouton

Heirloom Tomato Salad, Goat's Curd, Nectarine, White Balsamic

Surf Clams, Saffron, White Wine, Cherry Tomato

Roast King Prawns, Harissa, Bronze Fennel

Dry Aged Duck Breast, Orange & Chicory Salad, Marmalade Jus

Coral Trout, Piperade, 'Nduja

Wagyu Sirloin, Smoked Tallow Jus

Shoestring Fries, Spiced Mayonnaise

Mixed Leaf Salad, Mustard Vinaigrette

Rhubarb & Apple Trifle, Lemon Myrtle Sponge, Mascarpone

Valrhona Chocolate Mousse, Crème Fraîche, Honeycomb, Pistachio

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