



## 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.*

*the*  
**COLLECTIVE**

## 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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