



2 COURSE GROUP MENU

\$65 per person (groups of 10 or more)

to start

WARM FOCACCIA

Kutjera Butter

small plates

choice of:



PAROO KANGAROO TATAKI

Pepper berry & beetroot relish, davidson plum gel, crème fraîche, pickled radish, asil caviar

MARKET BURRATA

Heirloom cherry tomato, green harissa, dukkah, sourdough

GREEN PEA & MINT CROQUETTE (GF,V)

Coconut pumpkin puree, cilantro & cabbage slaw, fried curry leaves

pb - plant based | gf - gluten free | df - dairy free | V - vegan

large plates

choice of:

CHICKEN SUPREME (GF)

Sundried tomato baby spinach hash, sage, green bean, jus gras

CATCH OF THE DAY (GF)

Ancient grains, seasonal market veg, bearnaise, ikura

LASAGNE AL FRONO (GF)

wild mushroom ragout, almond bechamel, mozzarella, basil

sides to share

GREEN BEAN, FETA, ALMOND, LABNEH (GF)

ICEBERG WEDGE, COCONUT YOGHURT, SESAME DRESSING, DUKKAH (GF,DF)



3 COURSE GROUP MENU

\$85 per person (groups of 10 or more)

to start

WARM FOCACCIA

Kutjera Butter

small plates

choice of:

PAROO KANGAROO TATAKI

Pepper berry & beetroot relish, davidson plum gel, crème fraiche, pickled radish, asil caviar

MARKET BURRATA

Heirloom cherry tomato, green harissa, dukkah, sourdough

GREEN PEA & MINT CROQUETTE (GF, V)

Coconut pumpkin puree, cilantro & cabbage slaw, fried curry leaves

pb - plant based | gf - gluten free | df - dairy free | V - vegan

large plates

choice of:

CHICKEN SUPREME (GF)

Sundried tomato baby spinach hash, sage, green bean, jus gras

CATCH OF THE DAY (GF)

Ancient grains, seasonal market veg, bearnaise, ikura

LASAGNE AL FRONO (GF, V)

Wild mushroom ragout, almond bechamel, mozzarella, basil

sides to share

GREEN BEAN, FETA, ALMOND, LABNEH (GF)

ICEBERG WEDGE, COCONUT YOGHURT, SESAME DRESSING, DUKKAH (GF, DF)

something sweet

choice of:

NAMELAKA CHOCOLATE TART

Pistachio gelato, honeycomb tuille

MANGO SAGO (PB)

Coconut, kalamansi sorbet, granola crumble

WATTLESEED CRÈME BRULEE (GF)

Anise mrytle sugar, macadamia crumble