



2 COURSE GROUP MENU

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

to start

WARM DARK RYE
Miso butter, EVVO

small plates

choice of:



ORA KING SALMON

Kangaroo Island Spirits wild gin cured, wasabi coconut yoghurt,
pickled kyuri, ikura, fennel fonds, fish tuille

CHARRED KING OYSTER MUSHROOM (GF, VEGAN)

Basil & almond aillade, lemon, crispy shallots

BAKED CAMEMBERT

Thyme honey, macadamia crumble, ciabatta toast

large plates

choice of:

PORK PORCHETTA (GF)

Cannellini bean ragout, charred cabbage, apple confiture, wholegrain
mustard gravy

CATCH OF THE DAY (GF)

Broccolini, basil oil, crispy capers, salmon caviar, saffron potato puree,
nero puttanesca

BEETROOT GNOCCHI (GF, VEGAN)

Roast pumpkin, black garlic gravy, cashew cream, sage, parsley, &
toasted hazlenut crumb

sides to share

DUCK FAT POTATO, CHIMICHURRI, GARLIC TOUM (GF)

HARVEST SALAD, GRANNY SMITH, FENNEL, WALNUT,
CITRUS DRESSING (GF, VEGAN)

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



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