



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 (I)
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

PB - plant based | GF - gluten free | DF - dairy free | V - vegan
Seafood | A - Australian, I - imported, M - mixed

large plates

choice of:

PORK PORCHETTA (GF)
Cannellini bean ragout, charred cabbage, apple confiture, wholegrain
mustard gravy

CATCH OF THE DAY (GF, A)
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)



3 COURSE GROUP MENU

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

to start

WARM DARK RYE
Miso butter, EVVO

small plates

choice of:



ORA KING SALMON (I)
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

PB - plant based | GF - gluten free | DF - dairy free | V - vegan
Seafood | A - Australian, I - imported, M - mixed

large plates

choice of:

PORK PORCHETTA (GF)
Cannellini bean ragout, charred cabbage, apple confiture, wholegrain
mustard gravy

CATCH OF THE DAY (GF, A)
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)

something sweet

choice of:

NAMELAKA CHOCOLATE TART
Pistachio gelato, honeycomb tuille

MANGO SAGO (PB)
Coconut, kalamansi sorbet, granola crumble

WATTLESEED CRÈME BRULEE (GF)
Anise myrtle sugar, macadamia crumble