**2 COURSE GROUP MENU | $65.0** PER PERSON
**3 COURSE GROUP MENU | $85.0** PER PERSON
*(groups of 10 or more)*

***to start***

WARM FOCACCIA
Smoked rosemary butter

***small plates***
*choice of:*

SPENCER GULF KINGFISH (GF)
Kakadu plum and beetroot-cured kingfish with almond and Granny Smith puree, green tomato essence, cucumber, pickled kohlrabi, Sturia caviar, native herb oil and nori rice crisp

36 DEGREE SOUTH BEEF TARTARE (GFA, DF)
Butchers cut, cognac mustard, pickles, native pepperberry mayo and toasted sourdough crisps

TANDOORI CAULIFLOWER (GF, PB)
Saffron and cashew cream, coconut green chutney ranch, pickled shallots, pistachio crumb and curry leaf oil

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

***large plates***
*choice of:*

PORK COTOLETTA
King Henry pork cutlet, lemon, capers, radicchio, chimichurri and crème fraîche

CATCH OF THE DAY (GF, DF, A)
Lemon myrtle potato gnocchi, tomato and green olive vierge, zucchini ribbons and salmon roe

DUCK LEG (GF, DF)
Davidson plum glaze, parsnip purée, macadamia cauliflower mornay, baby beetroot, crispy saltbush and star anise gravy

WOODLAND BOURGUIGNON (GF, PB)
Slow-braised forest mushrooms, Dutch Cream potato and chive mash, glazed pearl onions, baby carrots and wattle seed and thyme gravy.

***sides to share***
Grilled broccolini, toasted macadamia cream, chilli oil and fried shallots (GF, PB)

Heirloom tomatoes, oak lettuce, green beans, cucumber, fennel, basil with an Elderflower vinaigrette (GF, PB)

***something sweet***
*choice of:*

EMBER NOIR
Chocolate marquise, blackcurrant gel, hazelnut praline, vanilla bean gelato and warm dark chocolate sauce

WATTLE SEED MADELEINE
Davidson plum gel, espresso gelato and white chocolate soil.

SAFFRON SILK (GF, PB)
Coconut and rice pudding, Gelista mango and passionfruit sorbet and macadamia crumble.