

GROUP MENU

\$115 / PERSON

+10 Person Group Bookings

ENTREE

House Bread (GFA)

Date butter

Marinated Mix Olives (VG, GF)

Lemon, rosemary, chilli

Sydney Rock Oysters (GF, DF)

Pomegranate dressing

Hummus

Herb salsa, pickled turnip,
crispy chickpeas, bread, za'atar

Taramasalata (DF)

Bottarga, chives, lemon oil

Crab Toast

Spanner crab, brioche, roe, chives

Burrata (GF)

Cherry heirloom tomato, peach,
pomegranate molasses, oregano

MAIN (SHARED)

Lamb Shoulder (GF)

12-hour slow cooked lamb shoulder,
red wine jus, eggplant puree,
lemon peas, dill

Pan Fried Snapper Fillet

Baby sugar plum tomato, capsicum,
capers, olives, basil

SIDES (SHARED)

Butterhead Lettuce (VG, GF, DF)

Macadamia crumb,
lemon garlic vinaigrette

Fries (GF, DF)

Chicken salt, aioli

DESSERTS

Chef's selection of 2 desserts of the day

Please inform our staff of any allergies or special dietary requirements.

A 10% surcharge applies on Sundays and a 15% surcharge on public holidays.

A 5% service fee applies for groups of 8 guests or more.

V - vegetarian | VG - vegan | GF - gluten free | GFA - gluten free available

DF - dairy free | DFA - dairy free available