

GROUP MENU

\$105 / PERSON

+10 Person Group Bookings

ENTREE

House Bread (DF)

Olive oil, caramelised balsamic vinegar

Marinated Mix Olives (VG, GF)

Lemon, rosemary + chilli

Sydney Rock Oysters (GF, DF)

Apple mignonette granita finger lime + lemon

Hummus (VG, GF)

Crispy chickpeas, Aleppo pepper, za'atar

Taramasalata (DF)

Bottarga, chives + lemon oil

Crab Toast

Spanner crab, brioche, roe + chives

Burrata (GF)

Persimmons, lemon oil + nasturtium

MAIN (SHARED)

Lamb Shoulder

Mint salsa, red wine jus, tzatziki + pepper mint

Pan Fried Snapper Fillet (GF, DF)

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

SIDE

Butterhead Lettuce (VG, GF, DF)

Macadamia crumb + lemon
garlic vinaigrette

Shoestring Chips

Rosemary salt

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 20% surcharge on public holidays.