



Our philosophy is fresh, local & seasonal.

Sharing menu – for groups of 8-30 people

All served with our focaccia & Wollundry Grove EVOO to begin.

1 course \$40 – mains, sides

2 course \$55 – entrée, main OR main, dessert

3 course \$70 – entrée, main, dessert

SHARED ENTRÉE

WHITE POLENTA CHIPS, tomato fondue, pecorino **V, GF**

SCALLOP CEVICHE, potato scallop, tartare, lemon

SHARED MAIN

12-HOUR LAMB SHOULDER, Riverina lamb, gremolata, jus **GF**

ROAST CHICKEN, free range, tomato fondue, EVOO **GF**

WAGYU FAT POTATOES **VGP, GF**

BRUSSEL SPROUTS almond, crispy chili oil **VG, GF, N**

ALTERNATE DROP DESSERT

CHOCOLATE DELICE, hazelnut crunch, Davidson's plum **V, GF, N**

EARL GREY CRÈME BRÛLÉE **V, GF**

V VEGETARIAN · VG VEGAN · VGP VEGAN POSSIBLE · GF GLUTEN FREE · GFP GLUTEN FREE POSSIBLE · N NUTS

All card payments incur a 1.5% surcharge. A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays.