



*Our philosophy is fresh, local & seasonal.*

Sharing menu – for groups of 8-30 people

All served with our sourdough & whipped pepperberry ricotta to begin.

1 course \$40 – mains, sides

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

3 course \$70 – entrée, main, dessert

## SHARED ENTRÉE

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

KINGFISH CRUDO, compressed honeydew, cucumber & pistachio, avocado **GF, N**

## SHARED MAIN

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

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

WAGYU FAT POTATOES **VGP, GF**

GREEN BEANS, almond, cavolo nero, crispy chilli oil **VG, GF, N**

## ALTERNATE DROP DESSERT

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

BURNT ORANGE CRÈME BRÛLÉE **V, GF**

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

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