

# Group Booking Menu

2 Courses \$75pp | 3 Courses \$90pp

*Alternate serve per course*

## CHOICE OF ENTRÉE

*Select 2*

Chive crumpets, cod egg cream, bottarga

Jamon serrano 50g, pico, olive oil *(df)*

Stracciatella, watermelon, shiso *(v, gf)*

## CHOICE OF MAINS

*Select 2*

Potato gnocchi, sautéed greens, parmesan sauce *(v)*

Confit salmon, cucumber velouté, karkalla *(df)*

Chicken breast, French peas, pancetta, chicken jus *(gf)*

Strozzapretti, calamari, perilla pesto, chilli

## CHOICE OF DESSERTS

*Select 2*

Donuts, honey, yoghurt, cinnamon, star anise, pistachio *(v)*

Valrhona 'Jivara' mousse, raspberry, crisp *(gf)*

Frangipane and rhubarb tart, raspberry coulis

## SIDES

*Select 1/Additional sides \$7pp*

Cos lettuce, eschalot, cucumber, thyme dressing *(vg, gf, df)*

Charred broccolini, verjuice lemon, toasted almond *(vg, gf, df)*

Shoestring fries, spicy salt, aioli *(vg, gf, df)*

## ELEVATE YOUR EXPERIENCE

Black River Oscietra Imperial Caviar & Blinis

*As a shared plate (serves 2 guests) \$29pp*

3 Cheeses, Grapes, Lavosh & Oat Crackers

*As a course substitution \$14pp*

*As a shared plate (serves 2 guests) \$17pp*

*As an additional course \$34pp*

Cakeage

*Cut and plated to guests \$3.50pp*



*v* vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan, *vgo* vegan option available, *dfo* dairy free option available

*Sample menu, subject to change based on seasonality*