



# 75PP GROUP MENU

MINIMUM 2 PEOPLE

## TO START

### Sonoma Focaccia

extra virgin olive oil + balsamic vinegar V / GFA / DF

### La Stella Buffalo Mozzarella

fennel agrodolce V / GF

### Squid Fritti

spiced salt, lemon + aioli GF / DF

## MAINS

### 300g Brooklyn Valley Mbs3+ Flatiron

green peppercorn sauce rocket + fries GFA / DFA

### Spaghetti Aglio + Olio

cherry tomato, red chilli + pangrattato VG / GFA

## SIDES

### Baby Leaf Salad

honey mustard dressing, pepita seeds + herbs V / GF / DF

## ADD ONS

### Sydney Rock Oysters HALF 40 / FULL 77

eschalot mignonette, black pepper + lemon GF / DF

### Beef Tartare 14 EACH

brooklyn valley MBS3+ hash brown + bottarga GF / DF

### Crab Toast 16 EACH

fraser isle spanner crab, brioche, chives + yarra valley trout roe GFA

### Fries 12 VG / DF / GFA

### Triple Cooked Potatoes 16

garlic butter + kombu butter + rosemary salt V / GFA

GF GLUTEN FREE  
 DF DAIRY FREE  
 GFA GLUTEN FREE AVAILABLE  
 DFA DAIRY FREE AVAILABLE  
 VG VEGAN  
 V VEGETARIAN  
 N CONTAINS NUTS  
 S SESAME

WE ACCEPT AMEX, VISA AND  
 MASTERCARD. 12.5%  
 SURCHARGE ON SUNDAY, 20%  
 ON PUBLIC HOLIDAYS. 10%  
 GRATUITY FEE FOR GROUP  
 BOOKINGS OF 8+. PLEASE NOTE  
 YOU WILL BE CHARGED UP TO  
 1.54% FOR VISA AND  
 MASTERCARD AND 2.2% FOR  
 AMEX. PLEASE NOTE, ALL  
 MENUS AND PRICING ARE  
 SUBJECT TO CHANGE.



# 95PP GROUP MENU

MINIMUM 4 PEOPLE

## TO START

### Sonoma Focaccia

extra virgin olive oil + balsamic vinegar V / GFA / DF

### La Stella Buffalo Mozzarella

fennel agrodolce V / GF

### Sweet Potato Hummus

dukkah, alto olive oil + grilled bread VG / GFA / N

### Market Crudo Fish

eschalot, forum vinegar, chive + lemon GF / DF

## MAINS

### Sugarloaf Cabbage

celeriac, roasted yeast sauce VG / GF

### Fraser Island Spanner Crab Linguini

butter, chilli, garlic + lemon GFA / DFA

### Mediterranean Sovereign Lamb Shoulder

chermoula, herb salad + sumac & garlic yoghurt GF / DFA

## SIDES

### Baby Leaf Salad

honey mustard dressing, pepita seeds + herbs V / GF / DF

### Fries

rosemary salt + aioli VG / DF / GFA

add truffle & parmesan +5 V

## DESSERT

### Coconut Semifreddo

dark rum, pineapple + lime VG / GF

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# 135PP GROUP MENU

MINIMUM 4 PEOPLE

## TO START

### Sonoma Focaccia

extra virgin olive oil + balsamic vinegar V / GFA / DF

### Sydney Rock Oysters

eschalot mignonette, black pepper + lemon GF / DF

### Market Crudo Fish

eschalot, forum vinegar, chive + lemon GF / DF

### Crab Toast

fraser isle spanner crab, brioche, chives + yarra valley trout roe GFA

## MAINS

### Eastern Lobster Mafalde

bisque, samphire + parsley GFA / DFA

### Riverine 800g Ribeye

green peppercorn sauce, rocket + fries GFA / DFA

### Sugarloaf Cabbage

celeriac + roasted yeast sauce VG / GF

## SIDES

### Baby Leaf Salad

honey mustard dressing, pepita seeds + herbs V / GF / DF

### Triple Cooked Potatoes

garlic butter + kombu butter + rosemary salt V / GFA

## DESSERT

### Profiterole

vanilla gelato + hot chocolate sauce V

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 DF DAIRY FREE  
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