

75PP GROUP MENU

MINIMUM 2 PEOPLE



TO START

Sonoma Focaccia

extra virgin olive oil V / GFA / DF

La Stella Buffalo Mozzarella

fennel agrodolce V / GF

Australian Squid Fritti

spiced salt, lemon + aioli GF / DF

MAINS

300g Brooklyn Valley Mbs3+ Flatiron

green peppercorn sauce rocket GFA / DFA

Bucatini Amatricana

san marzano tomato, guanciale + pecorino 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 16 EACH

brooklyn valley MBS3+ hash brown + bottarga GF / DF

Crab Toast 16.5 EACH

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

Fries 13 VG / DF / GFA

Triple Cooked Potatoes 16

garlic butter + kombu butter + rosemary salt V / GFA

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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. 10% SURCHARGE
ON SATURDAY, 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.

ALL OUR SEAFOOD IS FROM
AUSTRALIAN WATERS OR
IMPORTED FROM NEW
ZEALAND

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95PP GROUP MENU

MINIMUM 4 PEOPLE



TO START

Sonoma Focaccia

extra virgin olive oil 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

Chocolate + Hazelnut Tart

crème fraîche N

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135PP GROUP MENU

MINIMUM 4 PEOPLE



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Sonoma Focaccia

extra virgin olive oil 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

Australian Market Fish Fillet

haricot beans, goolwa pipies, pilu bottarga GF / DF

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

hot chocolate sauce + vanilla gelato

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