



\$65 Function Menu

Shared starters

Freshly shucked oysters, mignonette dressing

Croquettes

House smoked ocean trout, buckwheat blini,
crème fraiche, trout roe

Marinated Italian olives

Charcuterie selection

Second course

Rainbow trout, romesco, quinoa, tomato

Orecchiette, broccoli, garlic, chilli, breadcrumbs

Lamb rump, wild mushroom purée, braised shallot
– served medium

Chicken roulade, salsa verde, witlof

Dessert

Petits fours – to share

Sides served w/ mains

Menu is seasonal & subject to change

Please inform your waiter of any allergies or dietary requirements.
Please note we cannot guarantee that all dishes will be free from allergens.

\$75 OPTION A: Function Menu

First course

Cauliflower pannacotta, crispy grains,
cauliflower cous cous

House smoked ocean trout, buckwheat blini,
crème fraiche, trout roe

Pork belly, broad beans, speck, carrot

Second course

Southern sea bream, mussels, snowpea, kohlrabi

Chicken roulade, salsa verde, witlof

Linguine seafood, white wine, chili, garlic,
tomato, gremolata

Lamb rump, wild mushroom purée, braised shallot
– served medium

Dessert

Chocolate Cremino, 70% dark chocolate,
brandy, nutmeg zabaglione

Lemon tart, short bread, Swiss meringue

Sides served w/ mains

Menu is seasonal & subject to change

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\$75 OPTION B: Shared Function Menu

Shared starters

Freshly shucked oysters

Croquettes

Marinated Italian olives

House smoked ocean trout, buckwheat blini,
crème fraiche, trout roe

Charcuterie selection

Second course

Southern sea bream, mussels, snowpea, kohlrabi

Chicken roulade, salsa verde, witlof

Linguine seafood, white wine, chili, garlic,
tomato, gremolata

Lamb rump, wild mushroom purée, braised shallot
– served medium

Dessert

Chocolate Cremino, 70% dark chocolate,
brandy, nutmeg zabaglione

Lemon tart, short bread, Swiss meringue

Sides served w/ mains

Menu is seasonal & subject to change

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\$85 OPTION A: Function Menu

First Course

Cauliflower pannacotta, crispy grains,
cauliflower cous cous

Cured kingfish, cucumber, gin, dill

Country terrine, cornichons, dijon

Second course

Southern sea bream, mussels, snowpea, kohlrabi

Sirloin, shallot compote, béarnaise – *served medium*

Linguine seafood, white wine, chili, garlic,
tomato, gremolata

Pork belly, broad beans, speck, carrot

Dessert

Chocolate Cremino, 70% dark chocolate,
brandy, nutmeg zabaglione

Lemon tart, short bread, Swiss meringue

Selected cheese, lavouche, fruit bread

Sides served w/ mains

Menu is seasonal & subject to change

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\$85 OPTION B: Shared Function Menu

Shared starters

Freshly shucked oysters, mignonette dressing

Croquettes

Marinated Italian olives, pickled chilli

Charcuterie selection

Cured kingfish, cucumber, gin, dill

Second course

Southern sea bream, mussels, snowpea, kohlrabi

Sirloin, shallot compote, béarnaise – *served medium*

Linguine seafood, white wine, chili, garlic,
tomato, gremolata

Pork belly, broad beans, speck, carrot

Dessert

Chocolate Cremino, 70% dark chocolate,
brandy, nutmeg zabaglione

Lemon tart, short bread, Swiss meringue

Selected cheese, lavouche, fruit bread

Sides served w/ mains

Menu is seasonal & subject to change

Please inform your waiter of any allergies or dietary requirements.
Please note we cannot guarantee that all dishes will be free from allergens.