

**\$65 Function Menu**

**Shared starters**

Freshly Shucked Oysters, Mignonette Dressing

Arancini

Cured Salmon

Marinated Italian olives

Charcuterie Selection

**Second course**

Rainbow Trout, Capsicum, Pickled Onion, Caper Mayo

Fusillotti, Broccolini, Herb Crumb

Lamb Rump, Caponata, Red Wine Sauce

Chicken, Tomato, Oyster Mushroom, Black Olive

**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 Function Menu**

**First Course**

Asparagus, Squacquerone

Fisherman's Nest

Chicken Liver Pâté, Brioche,  
Blood Orange Chutney

**Second Course**

Market Fish, Seasonal Garnish

Lamb Rump, Caponata, Red Wine Sauce

Fusillotti, Broccolini, Herb Crumb

Duck Leg, Fermented Miso BBQ Sauce, Capsicum

**Dessert**

Dark Chocolate, Ginger & Lime Mousse,  
Vanilla Rice Pudding, Mango & Pistachio Crumb

Lemon Tart, Swiss Meringue, Blueberry

*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.

**\$85 Function Menu**

**First Course**

Asparagus, Squacquerone

Blue Swimmer Crab, Avocado,  
Compressed Chilli Melon

Terrine Du Jour, Dijon, Giardiniera

**Second Course**

Market Fish, Seasonal Garnish

Prime Cut Beef

Fusillotti, Broccolini, Herb Crumb

Duck Leg, Fermented Miso BBQ Sauce, Capsicum

**Dessert**

Dark Chocolate, Ginger & Lime Mousse,  
Vanilla Rice Pudding, Mango & Pistachio Crumb

Lemon Tart, Swiss Meringue, Blueberry

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.