



\$65 Function Menu

Shared starters

Freshly shucked oysters, mignonette dressing

Arancini

Salted cod, quinoa chips, sorrel oil

Marinated Italian olives

Charcuterie selection

Second course

Rainbow trout, smoked pumpkin, endive

Orecchiette, cime di rapa

Lamb rump, Jerusalem artichoke purée, red wine sauce

Chicken roulade, celeriac, mushrooms

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

Beetroot gazpacho, stracciatella, oyster mushrooms

Sea bream tartare, green tomato ketchup,
smoked black garlic, rice puff

Terrine du jour, Dijon, jardiniere

Second course

Tasmanian salmon, celeriac purée, celeriac milk, black oil

Chicken roulade, celeriac, mushrooms

Pappardelle, duck ragù, parmigiano

Lamb rump, Jerusalem artichoke purée, red wine sauce
– served medium

Dessert

Chocolate Cremino, pistachio & almond, gooey cake

Madagascan vanilla set cream, rhubarb,
mango squash, ice-cream

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

Arancini

Marinated Italian olives

Sea bream tartare, green tomato ketchup,
smoked black garlic, rice puff

Charcuterie selection

Second course

Tasmanian salmon, celeriac purée, celeriac milk, black oil

Chicken roulade, celeriac, mushrooms

Pappardelle, duck ragù, parmigiano

Lamb rump, Jerusalem artichoke purée, red wine sauce
– served medium

Dessert

Chocolate Cremino, pistachio & almond, gooey cake

Madagascan vanilla set cream, rhubarb,
mango squash, ice-cream

Sides served w/ mains

Menu is seasonal & subject to change

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\$85 OPTION A: Function Menu

First Course

Beetroot gazpacho, stracciatella, oyster mushrooms

Sea bream tartare, green tomato ketchup,
smoked black garlic, rice puff

Terrine du jour, Dijon, jardiniere

Second course

Tasmanian salmon, celeriac purée, celeriac milk, black oil

Sirloin, shallot compote, béarnaise

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

Porchetta, pickled shallots, turnips, jus

Dessert

Chocolate Cremino, pistachio & almond, gooey cake

Madagascan vanilla set cream, rhubarb,
mango squash, ice-cream

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

Arancini

Marinated Italian olives, pickled chilli

Charcuterie selection

Sea bream tartare, green tomato ketchup,
smoked black garlic, rice puff

Second course

Tasmanian salmon, celeriac purée, celeriac milk, black oil

Sirloin, shallot compote, béarnaise

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

Porchetta, pickled shallots, turnips, jus

Dessert

Chocolate Cremino, pistachio & almond, gooey cake

Madagascan vanilla set cream, rhubarb,
mango squash, ice-cream

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.