

\$65 Function Menu

Shared Starters

Freshly Shucked Oysters

Arancini

Cured Salmon

Marinated Italian olives

Charcuterie Selection

Second Course

Rainbow Trout, Pea, Pickled Onion, Caper Mayo

Paccheri, Smoked Tomato, Buffalo Mozzarella

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

Warrnambool Cheddar Tart, Seasonal Vegetables

Kingfish, Nori, Salmon Caviar,
Horseradish Yoghurt

Ham Hock Terrine, Dried Fruit, Mustard

Second Course

Market Fish, Seasonal Garnish

Lamb Rump, Caponata, Red Wine Sauce

Paccheri, Cacio & Pepe -

Crispy Pork Belly, Peaches, Green Zebra
Tomatoes, Chardonnay

Dessert

White Chocolate & Yoghurt Semifreddo,
Liquorice & Strawberries

Wild Berry Trifle, Pistachio Sponge,
Riesling Jelly

Sides served w/ mains

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or dietary requirements.

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\$85 Function Menu

First Course

Red Gazpacho, Buffalo Stracciatella, Basil

Kingfish, Nori, Salmon Caviar,
Horseradish Yoghurt

Chicken Liver Pâté, Brioche, Blood Orange Chutney

Second Course

Market Fish, Seasonal Garnish

Prime Cut Beef

Mussels, Tomato & Basil Risotto

Crispy Pork Belly, Peaches, Green Zebra
Tomatoes, Chardonnay

Dessert

White Chocolate & Yoghurt Semifreddo, Liquorice
& Strawberries

Wild Berry Trifle, Pistachio Sponge,
Riesling Jelly

Selected Cheese, Lavouche, Fruit Bread

Sides served w/ mains

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