

\$65 Function Menu

Shared starters

Freshly Shucked Oysters, Mignonette Dressing

Arancini

Beetroot Cured Kingfish

Marinated Italian olives

Charcuterie Selection

Second course

Rainbow Trout, Yellow Beans, Snow Peas

Pappardelle all Sorrentina - Tomato, Buffalo
Mozzarella, Marjoram

Lamb Rump, Caponata, Red Wine Sauce

Chicken, Corn Purée, Corn Chips, Mustard

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

63° Egg, Potato Foam, Parmesan, Black Pepper

Calamari, Tomato, Stracciatella, Baby Capers

Chicken Liver Pâté, Brioche,
Blood Orange Chutney

Second Course

Hapuka, Wombok, Cauliflower, Beetroot

Lamb Rump, Caponata, Red Wine Sauce

Paccheri all Sorrentina -
Tomato, Buffalo Mozzarella, Marjoram

Pork Scotch Fillet, Romesco

Dessert

Dark Chocolate Peanut Butter Mousse,
Chocolate Brownie, Honey, Sesame Oil

Lemon Curd Tart, Raspberry

Sides served w/ mains

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\$85 Function Menu

First Course

63° Egg, Potato Foam, Parmesan, Black Pepper

Beetroot Cured Kingfish, Leek, Raspberries

Terrine Du Jour, Dijon, Giardiniera

Second Course

Hapuka, Wombok, Cauliflower, Beetroot

Prime Cut Beef

Pappardelle all Sorrentina - Tomato,
Buffalo Mozzarella, Marjoram

Pork Scotch Fillet, Romesco

Dessert

Dark Chocolate Peanut Butter Mousse,
Chocolate Brownie, Honey, Sesame Oil

Lemon Curd Tart, Raspberry

Selected Cheese, Lavouche, Fruit Bread

Sides served w/ mains

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