

We offer a limited version of our restaurant menu for groups of 10-15 in the restaurant. We do not take bookings of larger than 15.

Please be aware this menu is subject to change, but we do our best to update it with any changes so there are no surprises on the day!

2 Course \$65

inclusive of sides to share for the table

+ Dessert \$15

Please make wait staff aware of any allergies prior to ordering.

Entree.

Salt baked heirloom carrots, green olives, pickled onion, puffed rice tarragon

House smoked Tasmanian salmon, cucumber, avocado, hazelnuts, roe, desert lime

Twice cooked free range chicken, sweet corn, espelette pepper, cavalo nero

Main.

Pan fried gnocchi, peas, zucchini, pickled squash, parmesan

Robins Island Wagyu brisket MB7+, purple cauliflower, green tomato, crisp potato, bay leaf espuma

Poached hapuka, diamond clams, fennel emulsion, beans, pickled celery, pernod veluote

Sides.

Wild Rocket, radicchio, roast pear, walnut, pomegranate

Roast kipflers, romesco, mint

Dessert.

Chocolate cremeux, local cherries, star anise ice cream, lace biscuit

Caramelized white chocolate mousse, passionfruit curd, coffee parfait, lemongrass

Your selection of hard, soft or blue cheese with a range of accompaniments