

**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 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, hazelnut, 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