

**We offer a limited version of our restaurant menu for groups of 10-15 in the restaurant. We do not take bookings 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 (entrée & main) \$70**  
*inclusive of sides to share for the table*

**+ Dessert \$15**

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

**Entree.**

Butternut pumpkin and miso terrine, grape salsa, puffed cauliflower

Ocean trout tartare, brioche crumb, confit egg yolk, herbs

Pork jowl, lentils, apricot ketchup, witlof

**Main.**

Pan fried Mirror Dory, squash, pearl onion, caper, rosemary, garlic beurre noisette

Slow cooked beef cheek, smoked yoghurt, pickled qukes, eggplant, dill

Saffron spaetzle, zucchini, ricotta dumplings, fennel, spinach puree

**Sides.**

Baby gem lettuce, almond cream, lemon

Roast potatoes, rosemary salt

**Dessert.**

Orange & almond frangipane, lavender yoghurt sorbet

Chocolate marquis, blood plum sorbet, blackberry

Your selection of a hard, soft or blue cheese with housemade fruit bread and a range of accompaniments