



## Shared Dining Menu



### **Entrée**

Chargrilled butterflied chicken, piquillo pepper,  
chimichurri sauce

Roasted pork belly, apple and ginger dressing, kimchi

Roast Wagyu rib fillet, crispy garlic and chilli vinaigrette,  
mustard cress

Grilled tuna, balsamic roasted cherry tomatoes, garlic &  
lemon gremolata

Coal roasted eggplant, crisp shallot, black vinaigrette

### **Main**

Roasted market fish, chickpea purée

Confit duck, cranberry and brown butter, orange preserve

Rosemary and sea salt roasted lamb shoulder,  
salted courgette

Whole roasted rib fillet, charcuterie & bone marrow sauce

Half shell local bugs, avocado, roasted shellfish bisque



### **Sides**

Baby gem lettuce, pickled shallots, baby turnip,  
leatherwood honey vinaigrette

Salad of heirloom tomato, Sicilian olives, rye crumb

Pressed cucumber & radishes, fresh dill, sherry emulsion

Thyme roasted Dutch carrots, marinated fetta,  
roasted walnut, parsley

Thyme, rosemary and sea salt roasted Nicola potato

Mixed grains, parsley, lemon vinaigrette

### **Dessert**

Roasted banana parfait, vanilla waffle,  
lime macerated strawberry

Treacle tart, torched meringue, citrus,  
compressed stone fruit

Roasted peanut & black sesame gateaux, white chocolate,  
caramelised puff

Caramelized white chocolate mousse, hazelnut,  
cocoa nib tuille

Spiced rum & malt ice cream sandwich

Selection of cheese, pickles & preserves  
served with artisanal breads

**Pricing**

Selection of two mains - \$50.00pp

Selection of two entrées & two mains or  
two mains & two desserts - \$60.00pp

Selection of two entrées, two mains &  
two desserts - \$70.00pp

*All options include a selection of three sides to  
compliment the chosen menu*

*Prices listed are GST inclusive*

*All dietary requirements can be catered for if given  
appropriate notice.*

*Prices are listed per person and include menu only.*

*All staff and equipment/hiring are charged additionally.*

*Sample menus only, subject to change due to availability*