

Chef's Party Menu

All of the dishes are designed
to share for the table
65 pp

French Bread + Smoked Roe Butter + Radish

Cracker + Fried Leaves + Black Garlic

Beef Tartare + Condiments (GF, except cracker)

Burrata + Ox Heart Tomatoes + Basil + Mandarin (GF)

Swordfish + Wild Rice + Shaved Brussels + Cranberries (GF)

Chicken Breast + Sautéed Endive + Marsala Sauce (GF)

Beef Striploin + Pickled Mushrooms + Polenta (GF)

Roasted Broccoli + Cauliflower + Lentils (GF) (V)

Ricotta Doughnuts + Dark Chocolate + Ice Cream

(A 10% service charge applies on public holidays and on all parties of 6 or more.
Cokeage is charged at \$5 per head. A 2.5% surcharge applies to all credit card payments)...
Other menu items are also available gluten free but may incur an extra charge.
Subject to seasonal updates.

