

Group Share Menu

\$85.00 PER PERSON | 12 GUESTS OR MORE

Starters

Grilled Sourdough | V
Cultured butter

Boozy Olives | V
Mixed olives in vermouth with sourdough

Entrees

Kingfish Ceviche
Coconut lime dressing, Asian herbs, kaffir lime

Burrata | V
Heirloom tomato, smoked tomato jam, confit tomato, crouton, rocket

Manchego Croquettes
Smoked tomato relish

Mains

Koji Confit Salmon
Miso crumb, puffed wild rice, baby cucumber, buttermilk yuzu kosho

Berkshire Pork Cutlet
Five-spice crumbed, celeriac remoulade, jalapeño, apple, mustard dressing

Spiced Lamb Shoulder | GF
Charred pumpkin purée, rainbow chard, macadamia, mint jus

Sides

Cos Lettuce Salad
Shaved fennel, cucumber, soft herbs, green goddess dressing

Crispy Potato Chips | V
Seaweed salt

Desserts

Tiramisu
Mascarpone, lady fingers, single malt whisky

Peach Melba
Vanilla semifreddo, peaches, raspberry, pistachio