



Group Dining

(min. 4 people, subject to availability until 8pm)

Two Course - 55pp

Three Course - 70pp

TO START:

Warm Bread, olive oil

YOUR CHOICE OF:

Salt and Pepper Squid, Asian slaw, miso aioli
Kingfish Sashimi, ginger vinegar,
wasabi aioli with cassava crackers (GF, DF)
Roasted Pumpkin, silken tofu, bok choy, coconut (GF,DF,VG)

YOUR CHOICE OF:

Chargrilled Scotch Fillet, red wine jus, beer battered fries, garden salad
Crispy Skin Pork Belly, twice cooked, Chinese broccoli, eggplant with
spicy miso glaze, Shimeji mushrooms (GF,DF)
Handmade Gnocchi, duck ragu, wood fungi, chilli, garlic, parmesan

YOUR CHOICE OF:

Double Chocolate Ganache Tart, orange candy, mascarpone,
pistachio crumb
Apple & Rhubarb Crumble, sweet coconut panna cotta, balsamic glaze