

Group Set Menu

3 Course Shared Menu

ENTREES

Focaccia di recco, *caper, chilli, gruyere*

Scallops, *yuzu kosho, celery*

Broadbean salad, *ricotta, pickled lemon*

Raw beef, *green mustard, crispy onions*

MAINS

Swordfish aged on the bone, *horseradish*

Lamb shoulder, *fennel, rhubarb*

Sugarloaf cabbage, *Bequinho peppers, fried garlic*

SIDES

Radicchio, *crispy onions, gouda*

Fries, *Espelette, parmesan*

DESSERTS

Mandarin granita, *crispy ginger*

Brown butter cake, *apple*

* Menu subject to change

Free-Flowing Drinks

Cocktails

Bloody Shiraz Spritz

Four Pillars bloody shiraz gin, Regal Rogue, wild rose vermouth, sour plum

Spritzzy & refreshing (can be ordered non alo).

Peotica Espresso Martini

Australian wheat vodka, cold brew, broken bean, coffee liqueur

A indulgent treat that is smooth and sweet.

To My Friends

Havana Club 3yo rum, grapefruit, Aussie riesling, cloudy apple, peppermint

Shaken cocktail, refreshing and tropical.

Wines

Sparkling

2016 Chandon Vintage *Yarra Valley, VIC*

White

2023 Shaw & Smith Sauvignon Blanc *Adelaide Hills, SA*

2022 Shadowfax Chardonnay *Bellarine Peninsula, VIC*

Red

2021 Escarpment 'Noir' Pinot Noir *Martinborough, NZ*

2021 Spinifex 'Bete Noir' Shiraz *Barossa Valley, SA*