

Group Set Menu

3 Course Shared Menu

ENTREES

Focaccia di recco, *caper, chilli, gruyere*

Scallops, *yuzu kosho, celery*

Garden pea salad, *ricotta, pickled lemon*

Raw beef, *green mustard, crispy onions*

MAINS

Swordfish aged on the bone, *horseradish*

Lamb shoulder, *fennel, rhubarb*

Sugarloaf cabbage, *Biquinho peppers, fried garlic*

SIDES

Radicchio, *crispy onions, gouda*

Fries, *spring herbs, vinegar*

DESSERTS

White peach granita, *basil*

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 alc).

Poetica Espresso Martini

Australian wheat vodka, cold brew, broken bean, coffee liqueur
A indulgent treat that is smooth and sweet.

Wines

Sparkling

NV Chandon Blanc de Blancs *Yarra Valley, VIC*

White

2022 Morrison's gift Chardonnay *Margaret River, WA*

Rosé

2022 Pitchfork Rosé *Margaret River, WA*

Red

2021 Earthworks Shiraz *Barossa Valley, SA*