

# Group Set Menu

3 Course Shared Menu | \$110 pp

## ENTREES

Focaccia di recco, *caper, chilli, gruyere*

Scallops, *fermented jalapeno, celery*

Garden pea salad, *ricotta, pickled lemon*

Raw beef, *confit eschalot, pink peppercorn*

## MAINS

Swordfish, *horseradish*

Lamb shoulder, *asparagus, preserved young garlic*

Sugarloaf cabbage, *pickled peppers, fried garlic*

## SIDES

Spring greens *crispy onion, toasted seeds*

Fries, *herbs, vinegar*

## DESSERT

Caramelized pineapple, *white chocolate, rum*