

Group Set Menu

2 Course Shared Menu | \$90 pp

ENTREES

Scallops, *fermented jalapeno, celery*

Garden pea salad, *ricotta, pickled lemon*

Raw beef, *fermented red cabbage, pink peppercorns*

MAINS

Swordfish, *horseradish*

Lamb shoulder, *green beans, summer peppers*

Sugarloaf cabbage, *pickled peppers, fried garlic*

SIDES

Summer leaves, *crispy onions, toasted, seeds*

Fries, *herbs, vinegar*

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, *fermented red cabbage, pink peppercorn*

MAINS

Swordfish, *horseradish*

Lamb shoulder, *green beans, summer peppers*

Sugarloaf cabbage, *pickled peppers, fried garlic*

SIDES

Summer greens *crispy onion, toasted seeds*

Fries, *herbs, vinegar*

DESSERT

Caramelized pineapple, *white chocolate, rum*