

SHARING MENUS

Designed for group dining, Chef's sharing menus are available for tables of 4+ but required for groups of 8 or more.

Two Course

90 pp

Loulou miche bread, chicken butter

Grilled peas & beans, zucchini, labneh, preserved lemon

Beef tartare, green mustard, crispy onion

Dry-aged Hiramasa kingfish, aji amarillo, pickled kumquat

+ "Flambadou" oyster, nduja, guindillas, beef fat (+ 10ea)

Riverine Angus Sirloin, bone-in, MB 3+ , chimichurri

Market fish, herb puree, salsa crude

Grilled sugarloaf cabbage, green goddess

House leaves, toasted seeds, orange dressing

French fries, vinegar salt

Add Dessert Course

+ 20 pp

Chocolate layer cake, vanilla cream

Mango pavlova, passionfruit sorbet, Chantilly, burnt mango