

## 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** **105 pp**

Soundough miche bread, chicken butter

Grilled peas & beans, zucchini, labneh, preserved lemon

Beef tartare, green mustard, crispy onion

Kingfish crudo, grapefruit, apple cucumber

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** **+ 15 pp**

Chocolate layer cake, vanilla cream

Espresso mousse, soundough ice cream, sherry prunes

### ADD-ONS

Sydney Rock Oysters, mignonette, lemon 39 | 72

"Flambadou" Oyster, nduja, guindillas, beef fat 9ea

Raw scallop in shell, smoked crème fraîche, dashi 12ea

Yamba prawn, fermented chilli vinaigrette 14ea