Grande Shared Menu 135pp

Welcome Snack

Buttermilk Blini Egg Yolk Jam | Caviar (nf) I

Entrée - Shared

Figs | Rosemary Honey Bush Rocket Endive |
Lambrusco Balsamic Candied Walnuts (vegan, gf)

Burrata Prosciutto di San Daniele | Sour Cherries | Nduja (nf, gf)

Dry Aged Hiramasa Kingfish Crudo | Stracciatella Ginger Pickled White Peach
Fermented Chilli | Bronze Fennel (nf, gf) A

Grilled Moreton Bay Bug | Fermented Chilli Butter Lemon (nf,gf) A

Mains - Shared

Orecchiette | Basil Pesto | Roast Tomatoes | Pine Nuts (V)

Grilled Swordfish | Puttanesca Olive Crumb (nf,gf,df) A

Butterflied Spatchcock Chicken | Baby Artichokes Salmoriglio Jus (nf,gf,df)

Tajima Wagyu Skirt Steak MB6 Oberon Pine Mushroom Ketchup | Jus (nf,gf,df)

Served with

Ramarro Farm Organic Leaves | Radish | Bronze Fennel | Honey Vinegar (nf, *gf, df)*
Baby Kipfler Potatoes | Preserved Lemon (nf, *gf, df)*

Desserts - Alternate

Stracciatella Basque Cheesecake | Figs | Bellei Saba (nf, gf)

Callebaut 55% Chocolate Mousse Tart | Raspberries | Fior di Latte Gelato (nf)

Please advise your waiter for any dietary requirements. Please be advised an 8% service charge applies to groups of 12 or more guests. Sunday (10%) and Public Holiday (15%) surcharges apply.
Country Of Origin Labelling A- Australian I-Imported M-Mixed