

— GROUP MENU —

Summer Menu

FIVE COURSE — 175 ⊕1775

TUNA SASHIMI

Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Chervil, Katsuobushi, Ponzu, Burnt Cucumber

CAULIFLOWER & TURNIP

Roasted Cauliflower, Za'atar, Almond, Pomegranate, Caper, Raisin, Green Herb Vinaigrette (v, n)

KANGAROO TATAKI

Cultured Yoghurt, Lemon Verbena Leaf, Kutjera Bush Tomato Chutney, BBQ Kohlrabi Macadamia, Nasturtium (gf, n)

MAIN COURSE *Select one*

ORA KING SALMON

Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe

BROOKLYN VALLEY STRIPLOIN MBS 3+

Ox Tail Tartlet, Bone Marrow Crumble, Silverbeet, Capsicum Jam, Red Wine Jus

KOSHIHIKARI RISOTTO

Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v, n)

BOYSENBERRY WAGON WHEEL

Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona Caribe