GROUP MENU

Summer Menu

FIVE COURSE — $129

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

(c) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (a) includes nuts