



CHEF'S SELECTION MENU ONE

Available for groups of 10 guests or more
Served Banquet Style
\$120pp

Sourdough

Chickpea Miso Butter

RAW BAR

Freshly Shucked Sydney Rock Oyster (2pp)

Sherry Vinaigrette, Lemon

Hiramasa Kingfish

Eggplant, Smoked Salmon Roe, Burnt Orange

ENTREÉ

Caramelised Pork Belly

Grilled Squid, Harissa, Spiced Pear, Black Garlic

Beef Tartare

Smoked Egg Yolk, Potato Crisp

MAIN

Roaring Forties Slow-Roasted Whole Lamb Shoulder

Mint Jelly, Aromatic Lamb Sauce

300g Cape Grim Sirloin MB3+

Served Pink, House Beer Mustard

SIDES

Duck Fat Potatoes, Thyme and Sea Salt

Darling Mills Heirloom Lettuce & Herb Salad, Chardonnay Dressing

DESSERT

Tonka Bean Crème Brûlée

Basil, Coffee Tuille and Mascarpone Ice Cream

Country Valley Yoghurt Semifreddo

Poached Rhubarb, Vanilla Anglaise

*All Eftpos, Credit and Debit Cards incur a processing fee of 1.5%
Service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays, apply.



CHEF'S SELECTION MENU TWO

Available for groups of 10 guests or more
Served Banquet Style
\$160pp

Sourdough

Chickpea Miso Butter

RAW BAR

Freshly Shucked Sydney Rock Oyster (2pp)

Sherry Vinaigrette, Lemon

Hiramasa Kingfish

Eggplant, Smoked Salmon Roe, Burnt Orange

Snapper Ceviche

Aji Amarillo Tiger's Milk, Sweet Potato, Corn, Andean Corn

ENTRÉE

Caramelised Pork Belly

Grilled Squid, Harissa, Spiced Pear, Black Garlic

Beef Tartare

Smoked Egg Yolk, Potato Crisp

MAIN

500g ABG Bone in Sirloin MB3+

House Beer Mustard

Roaring Forties Slow-Roasted Whole Lamb Shoulder

Mint Jelly, Aromatic Lamb Sauce

300g Cape Grim Sirloin MB3+

Served Pink, House Beer Mustard

SIDES

Duck Fat Potatoes, Thyme and Sea Salt

Darling Mills Heirloom Lettuce & Herb Salad, Chardonnay Dressing

DESSERT

Tonka Bean Crème Brûlée

Basil, Coffee Tuille and Mascarpone Ice Cream

Country Valley Yoghurt Semifreddo

Poached Rhubarb, Vanilla Anglaise

Chef's Selection of Cheeses

Hand Rolled Lavosh, Grapes, Quince Paste

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SET MENU ONE

Available for groups of 20 guests

Three-courses

\$120pp

TO START

Sourdough

Chickpea Miso Butter

ENTREÉ

Caramelised Pork Belly

Grilled Squid, Harissa, Spiced Pear, Black Garlic

Hiramasa Kingfish

Eggplant Caviar, Smoked Salmon Roe, Burnt Orange

Beef Tartare

Smoked Egg Yolk, Potato Crisp

MAIN

300g Cape Grim Sirloin MB3+

Served Pink, Whole-grain Mustard, Slow Roasted Garlic

Grilled King Salmon

Fennel, Radishes, Miso Macadamia Butter

Harissa Roasted Cauliflower

Smoked Eggplant, Labneh, Pomegranate, Spiced Cracker

SIDES

Duck Fat Potatoes, Thyme and Sea Salt

Darling Mills Heirloom Lettuce & Herb Salad, Chardonnay Dressing

Charred Greens, Goats Curd and Zhoug

DESSERT

Tonka Bean Crème Brûlée

Basil, Coffee Tuille and Mascarpone Ice Cream

Country Valley Yoghurt Semifreddo

Poached Rhubarb, Vanilla Anglaise

Chef's Selection of Cheeses

Hand Rolled Lavosh, Grapes, Quince Paste

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SET MENU TWO

Available for groups of 20 guests

Three-courses

\$150pp

TO START

Sourdough

Chickpea Miso Butter

Freshly Shucked Sydney Rock Oyster (2pp)

Sherry Vinaigrette, Lemon

ENTRÉE

Caramelised Pork Belly

Grilled Squid, Harissa, Spiced Pear, Black Garlic

Hiramasa Kingfish

Eggplant Caviar, Smoked Salmon Roe, Burnt Orange

Beef Tartare

Smoked Egg Yolk, Potato Crisp

Zucchini Tart

Goats Curd, Lemon, Thyme

MAIN

300g Cape Grim Sirloin MB3+

Served Pink, Whole-grain Mustard, Slow Roasted Garlic

Pan-Roasted Pink Snapper

Mussel Escabeche, Croutons, Rouille

Dry-Aged Berkshire Pork Cutlet

Compressed Apple, Sauce Charcutière

500g Reserve Angus Rib-Eye (+\$48pp)

Served Pink, Whole-grain Mustard, Slow Roasted Garlic

SIDES

Duck Fat Potatoes, Thyme and Sea Salt

Darling Mills Heirloom Lettuce & Herb Salad, Chardonnay Dressing

Charred Greens, Goats Curd and Zhoug

DESSERT

Tonka Bean Crème Brûlée

Basil, Coffee Tuile and Mascarpone Ice Cream

Country Valley Yoghurt Semifreddo

Poached Rhubarb, Vanilla Anglaise

Chef's Selection of Cheeses

Hand Rolled Lavosh, Grapes, Quince Paste

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