

## \$68 Share Menu

**sourdough** • caramelised and smoked butter \*

slowly roasted **carrot** • fermented buckwheat • marrow custard

wood fired **lamb rump** • miso onion • cucumber • labneh • nigella

spring **leaves** • fennel • golden raisins • pinenut • chardonnay

sugar cured **king salmon** • radish • pea • whey • tapioca

**zucchini** from the hearth • burrata • salted lemon • cacao nib

coconut **mousse** • ginger oat crumble • mango sorbet

## Customise Your Menu

pacific **oyster** • pico de gallo juice 4.9 per piece

bbq **mussels & clams** • garlic shoots • chilli • sesame • beach leaves 9 per person

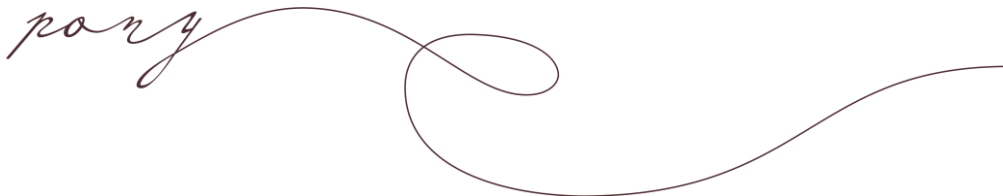
aaco wagyu **tomahawk** • mbs 5+ • mustard • jus price on enquiry

please speak with our friendly events team to discuss further options

\*contains gluten

Sharing Menus available for groups of 8 or more. Menus are subject to changes due to availability.

\$68 Share Menu not available from 11 November – 31 December.



## \$78 Share Menu

**sourdough** • caramelised and smoked butter \*

wagyu **pastrami** • ketchup • pickle • puffed rye \*

slowly roasted **carrot** • fermented buckwheat • marrow custard

butterflied knobby **snapper** • cooked over wood fire • sobrassada • lime • curry leaves

spring **leaves** • fennel • golden raisins • pinenut • chardonnay

darling downs **wagyu tenderloin** • black garlic • samphire • confit and dried onion

fire roasted **cauliflower** • cashew curry • coriander • crispy shallot

dark chocolate **tart** • macadamia • passionfruit gelato \*

## Customise Your Menu

pacific **oyster** • pico de gallo juice 4.9 per piece

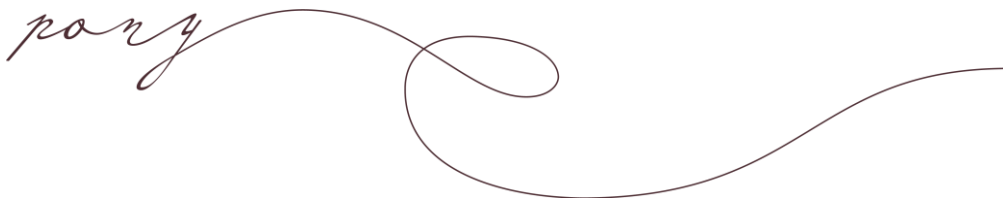
bbq **mussels & clams** • garlic shoots • chilli • sesame • beach leaves 9 per person

aaco wagyu **tomahawk** • mbs 5+ • mustard • jus price on enquiry

please speak with our friendly events team to discuss further options

\*contains gluten

Sharing Menus available for groups of 8 or more. Menus are subject to changes due to availability.



## \$84 Three Course Menu

### Starters to Share

slowly roasted **carrot** • fermented buckwheat • marrow custard

bbq **mussels & clams** • garlic shoots • chilli • sesame • beach leaves

sugar cured king **salmon** • radish • pea • whey • tapioca

wagyu **pastrami** • ketchup • pickle • puffed rye \*

### Choice of Main

half knobby **snapper** • cooked over wood fire • sobrassada • lime • white beans • curry leaves

bangalow **pork** • charred peach • sake • caramelised almond

wood fired **lamb rump** • miso onion • cucumber • labneh • nigella

### Sides to Share

spring **leaves** • fennel • golden raisins • pinenut • chardonnay

**spätzle** • parma ham • truffle • celeriac • sheep's cheese \*

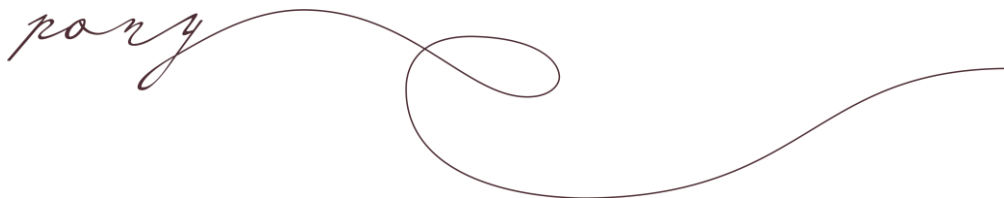
### Dessert

dark chocolate **tart** • macadamia • passionfruit gelato

cherry **parfait** • miso caramel • almond cake • crystallised cocoa

\*contains gluten

Group Menus available for groups of 8 or more. Menus are subject to changes due to availability.



## Canapé Menu

*Minimum of 30 people.*

6 varieties • 48 per person

8 varieties • 58 per person

Additional canapes • 5 per serving per person

Bespoke stations • POA

### Cold

coffin bay **oyster** • grilled radish • rice vinegar • seaweed oil  
sugar cured **wagyu** • piccalilli • horseradish • onion crème  
slow roasted **carrot** • fermented buckwheat • miso custard  
**salmon** mi cuit • melon • black garlic • pink pepper  
goats **cheddar** • apple • horseradish • pistachio crisp \*

### Hot

**lamb** croquette • cumin and coriander dressing \*  
king oyster **mushroom** skewer • caramelized tahini • smoked almond • labneh  
wood fired **tiger prawn** • fermented chilli • garlic • yuzu  
wagyu **pastrami** • pickle • ketchup • puffed rye \*  
seared **beef** • pickled shallot • bone marrow • molasses

### Substantial

glazed **short rib** • harissa • spring onion • pedro 13  
**parsnip** from the coals • romesco • grilled leeks • aged vinegar • hazelnut \* 13  
wagyu cheese **burger** • pickles • ketchup • toasted bun \* 13  
**spätzle** • parma ham • truffle • celeriac • sheep's cheese \* 13

### Sweets

bittersweet chocolate **truffle**  
salted caramel **ice cream pop**

\* contains gluten



## **Your Cocktail Party Catering Guide**

We recommend including at least 2 vegetarian items in your selection of canapés to ensure that your guests' dietary requirements are catered for. Please also ensure that you select at least two items from the cold selections.

1 – 1.5 hour cocktail party • 6 varieties

1.5 – 2 hour cocktail party • 8 varieties

2 – 3 hour cocktail party • 8 varieties and at least 1 substantial selection

3 - 5 hour cocktail party • 9 varieties and at least 2 substantial selections

Our sweet canapé options are a great way to finish. Bespoke stations are available.

Please note our canapé menu is available for functions of 30 or more guests. A minimum food and beverage requirement applies. The minimum food and beverage spend requirement varies with the day of the week and the time of the year. Please discuss your requirements with the Event Manager.

