

## \$68 Share Menu

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

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

glazed **short rib** • harissa • spring onion • pedro

autumn **leaves** • grapes • macadamia • aged ricotta • verjus

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

smoked **eggplant** • king oyster mushroom • yoghurt • almond • caramelised tahini

salted caramel **ice cream** pop

## Customise Your Menu

pacific **oyster** warmed over ironbark • smoked fat • pickled tomato juice 4.9 per piece

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

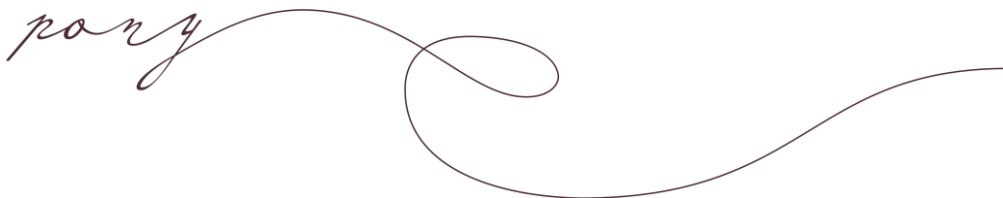
aaco wagyu **tomahawk** • mbs 5+ • mustard • jus price on enquiry

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

autumn **leaves** • grapes • macadamia • aged ricotta • verjus

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

**parsnip** from the hearth • romesco • grilled leeks • aged vinegar • almond \*

dark chocolate **tart** • hazelnut • grand marnier • milk gelato \*

## Customise Your Menu

pacific **oyster** warmed over ironbark • smoked fat • pickled tomato 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.



## \$78 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 • asparagus • whey • tapioca

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

### Choice of Main

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

slow cooked **pork** • roast pear • barley • lemon thyme \*

glazed **short rib** • harissa • spring onion • pedro

### Sides to Share

autumn **leaves** • grapes • macadamia • aged ricotta • verjus

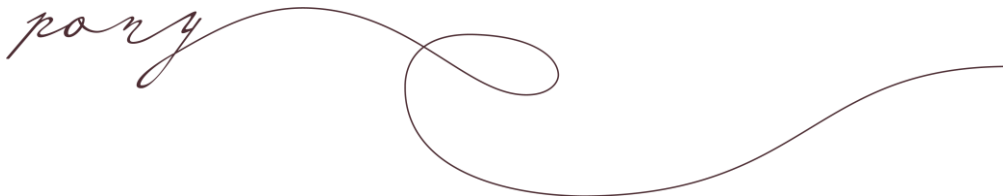
**spätzle** • parma ham • truffle • celeriac • sheep's cheese \*

### Dessert

blueberry **donut** • burnt vanilla ice cream \*

\*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.

