



Group sharing menu \$80pp

FIRST COURSE

House Made Sourdough Bread / Extra Virgin Olive Oil

Charcuterie selection

SECOND COURSE

Confit Ocean Trout / Orange and Vermouth Berre Blanc / Tarragon

Rabbit Terrine / Carrot and Fennel Marmalade / Tempranillo Prune

Pine Mushrooms / Semolina Gnocchi / Thyme

THIRD COURSE

Barramundi / Goolwa Pipis / Crab Stock / Coastal Natives

Beef Rump / Jerusalem Artichoke / Green Peppercorn Sauce

SIDES

New potatoes / Salted Egg Yolk / Crème Fraîche / Chives

Mixed leaves / Elderflower / Wild Garlic / Macadamia

FOURTH COURSE

Chocolate Brownie / Miso Ice Cream / Cacao Nib

*Whilst all reasonable efforts are taken to accommodate guest dietary needs,
we cannot guarantee that our food will be allergen free.*