

Set menus are applicable for all parties of 10 guests or more. Sharing menus available on request (applicable for all parties of 16 guests or more).

> 3 Courses | \$79 per person 4 Courses | \$99 per person

## **Entrées to Share**

Selection of local charcuterie our pickles, Alto olives & grilled sourdough

Caramelised endive & pear salad buffalo curd

Crystal Bay prawns fried in fennel & schezuan salt, chilli aioli

## **Entrées to Share**

Salad of roast winter vegetables crumbed truffle infused biodynamic hens egg

Brussel sprout, salsa verde, green chilli & fontina flatbread

Seared yellowfin tuna nicoise green beans, treviso & anchovy dressing

## **Choose a Main**

Mushroom tagliatelle pasta winter onions, baby kale & thyme

Roast fillet of O'Connor grass fed Angus beef potato puree, greens, mustard butter & pepper jus

Pan fried king trout warm pea salad, pomelo, mint & radish

Fries with herb sea salt Mixed leaf, citrus vinaigrette Roast sprouts & bacon

## **Choose a Dessert**

Sauternes custard, poached rhubarb & strawberry granita

Steamed treacle sponge pudding crème anglaise & raspberry Chantilly

<sup>\*</sup> Please note set menus are subject to change due to seasonal availability.

<sup>\*\*\*</sup> Please note a 10% service charge is applicable for all group bookings.