

Feasting Menu - 2 courses

\$85.00 pp

TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Curious Croppers heirloom tomato salad, Spanish onion, basil, olive oil

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & chicken Bolognese Bianca

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Spatchcock chicken, harissa, cavolo nero, burnt lemon

Wood-fired cauliflower steak, pomegranate, pistachio

Petite green leaves, witlof, baby gem, chervil, hummus

Duck Fat potatoes, garlic, rosemary



Please advise staff of any allergies

Feasting Menu — 3 courses

\$700.00 pp

TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Curious Croppers heirloom tomato salad, Spanish onion, basil, olive oil

Baby cucumbers, dill oil, Mandy's horseradish, labneh

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & chicken Bolognese Bianca

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Spatchcock chicken, harissa, cavolo nero, burnt lemon

Wood-fired cauliflower steak, pomegranate, pistachio

Petite green leaves, witlof, baby gem, chervil, hummus

Duck Fat potatoes, garlic, rosemary

TO FINISH

Burnt Basque cheesecake, orange marmalade, chocolate sorbet

Apple tarte, vanilla bean ice cream



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