

Feasting Menu

2-course | \$105 per person

For groups of 10 or more

TO START

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

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Line caught market fish crudo, blood orange, buttermilk, chilli, nasturtium

Curious Croppers heirloom tomato salad, Clevedon buffalo mozzarella, basil

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano

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

Spatchcock chicken, harissa, cavolo nero,

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

Duck Fat potatoes, garlic, rosemary



Please advise staff of any allergies
All dishes are subject to seasonal availability and the whim of Sean

Feasting Menu

3-course | \$120 per person

For groups of 10 or more

TO START

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

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Line caught market fish crudo, blood orange, buttermilk, chilli, nasturtium

Curious Croppers heirloom tomato salad, Clevedon buffalo mozzarella, basil

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano

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

Spatchcock chicken, harissa, cavolo nero,

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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