

Feasting Menu

2 Course / \$110 per person / Minimum 10 people

TO START

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

Baked saganaki, Greek keflograviera cheese, honey, chilli

Line caught market fish crudo, burnt orange, nasturtium

Curious cropper heirloom tomato tart fin, Clevedon buffalo curd, black olives

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli Amatriciana, guanciale, parmesan

Coastal 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

Feasting Menu

3 Course / \$125 per person / Minimum 10 people

TO START

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika

Baked saganaki, Greek keflograviera cheese, honey, chilli

Line caught market fish crudo, burnt orange, nasturtium

Curious cropper heirloom tomato tart fin, Clevedon buffalo curd, black olives

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli Amatriciana, guanciale, parmesan

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



Please advise staff of any allergies