

SHARED/BANQUET MENU

Bread

whole wheat sourdough, whipped butter

Charcuterie

artisanal cured meats, parfait, olives, vegetable pickles

Oysters

Tozasu (mirin soy dashi) shallot, salmon roe

Zucchini flowers

feta & macadamia stuffing, pomegranate & cranberry

Kingfish sashimi

green nam jim, lime, coriander, coconut, yuzu, cress

Pork & Manchego croquette

smoked tomato & pimento, baconaise

King prawns

black garlic, fresh herb salad

Salmon

Pernod cure, pumpkin, salsa verdi, white bean

Chicken

Madras spice, chargrilled, herb yoghurt
& coconut curry sauce, broccolini

Cos hearts

pickled fennel, fino currants, pecans, parmesan

Wagyu rib eye

MS 7+, gentlemen's relish, roasted garlic mushrooms,
asparagus, bearnaise

Chips

smoked paprika salt

Dessert

(individual choice)

Chocolate parfait, Baileys, PX muscatels,
pistachio honeycomb, milk crumb, raspberry

Spiced rum & honey panna cotta,
drunken figs, buckwheat praline

\$120

Specific dietary requirements can be
catered for - Advance notice appreciated

Menu subject to change