



Group menu

Two courses \$ 48p.p. / Three courses \$ 60p.p.

Shared Entrée Selection (for the table)

House-made dukkah, toasted sourdough, roast garlic labneh, balsamic reduction, V GFR

Duck liver pate, tomato chutney, pickled golden raisins, endive & shallot salad, baguette GFR

Roast pumpkin, fresh goat's curd, toasted pepita seeds, honey, soy-linseed toast GFR

Grilled haloumi, basil pesto, za'atar, tomato salsa, crostini V GFR

Mains Selection

Dry roasted lamb shoulder, saltbush crumb, carrot puree, roast crushed pistachios, pickled baby vegetables GF

Spring pea risotto, garden peas, spinach, parmesan V GF

Market fish, fennel & black garlic puree, five-seed granola GF

Shared Sides (for the table)

Baby gem lettuce, cherry tomatoes, pickled zucchini, avocado, red wine vinaigrette V GF

Roast kipfler potato, chilli & citrus seasoning, smoked paprika aioli V GF

Grilled asparagus, romesco sauce, preserved lemon, flaked almonds V GF

Roast mini capsicums, Persian feta, pinenuts, baby sorrel, dill oil, balsamic glaze V GF

Sumac roasted Dutch carrots, silverbeet, radicchio, hazelnuts, extra virgin olive oil, lemon V GF

Dessert Selection

Yuzu cheesecake, shortbread crumb, raspberry gel, mascarpone GFR

Chocolate, wattleseed & Rutherglen muscat tart, fresh strawberries, whipped cream

Ashgrove cloth-wrapped aged cheddar (Tasmania), house made lavosh, port & cranberry paste GFR

Locally roasted Red Brick Espresso Coffee or loose leaf Larsen & Thompson tea