
PREMIUM GROUP MENU

For the table

FOCACCIA

Grilled & brushed EVOO, Tasmanian sea salt (v/df)

OLIVES

House marinated olives
citrus peel, bay leaf (v/df)

Entrees

HALLOUMI TIROPITA

Halloumi, filo pastry, dry gin salt, honey, oregano (v)

KINGFISH CRUDO

Hiramasa kingfish, strawberry, garum dressing, black caviar, yuzu ponzu (gf)

SPLIT QLD KING PRAWNS

Garlic, gremolata butter, prawn oil (df)

Mains

BARRAMUNDI

Cavolo nero, pine nuts, roasted kelp, caper piccata (gf/ n)

MAFALDINE VERDI

Spinach fricassée, parmesan, chilli oil, stracciatella (v)

JACK'S CREEK SIRLOIN

Roasted bone-in mbs4+, pepper sauce, confit shallots (gf)

· SIDES ·

Baby potatoes, rosemary salt (v/df)

Mixed leaves, feta, cucumber, olives, oregano, honey dressing (v/gf)

Dessert

CHOCOLATE FONDANT

Soft centred pudding, chocolate gelato, cacao nibs (v)

LEMON MERINGUE

Lemon curd, meringue, mascarpone & raspberry powder (gf)