



Group Menu

2 courses 70

3 courses 85

Entrée

Pork belly, scallop, green apple, black mushroom, cider glaze

Stracciatella, grilled bell peppers, marinated white anchovy
currants & nasturtium

Seared king salmon, black sesame, mandarin, green shallot oil & mustard leave

Main

Cone Bay Barramundi, farro sweetcorn, pencil leeks, yarra valley pearls

Spatchcock- grilled breast & confit leg, pancetta, cauliflower, radicchio & aged
balsamic

Grain fed Black Angus tenderloin, hasselback potato, broccolini,
garlic shoots, foie gras jus

(Served Pink)

Dessert

Tiramisu, mascarpone ice-cream, cocoa & coffee

Meringue, wattleseed cream, passionfruit sorbet, pomegranate, orange & mint
salad

Vanilla bean crème brulee, pistachio ice-cream

(Vegetarian option available on request)