

Group Menu

3 courses plus sides to share

Entrée

alternate drop

Charred Lolligo Squid

agro dolce lentils, roast koji oil, hazelnut dukkah, geralton wax

DF

Organic Beetroot Dumpling

housemade vegan cream cheese, citrus emulsion

VE DF V

Main

Butter Braised Murray Cod

chickpea miso and caramelised cream sauce, organic fresh herb salad

or

Advieh Spiced Victorian Sovereign Lamb Rib

green mango slaw, mustard jus, blackened strawberry puree

DF

or

Roasted Organic Half Cauliflower

muhamarra, golden raisin salsa, pistachio, spiced cauliflower puree

DF, Vegan

Shoestring fries & Seasonal Leaves to share

Dessert

70% Callebaut Dark Chocolate and Koji Mousse

chestnut mousse, caramelised kara kara orange, freeze dried mandarin

V

or

Compressed Honeydew

mango, spanish melon, umeboshi, whipped coconut cream, almond praline

DF, Vegan

Make It Bottomless

2 hours

Prosecco, Wine, Beers

59pp

Veuve Clicquot Champagne, Whispering Angel Rose

97pp

A 10% service fee is applicable to group bookings with 6 or more people.