



Groups Menu

Executive Chef - Brett Humphries

Working closely with some of Australia's finest producers, our tasting menu showcases the very best that our region has to offer, with a focus on sustainable, ethical and seasonal ingredients.

2 courses for 70 | 3 courses for 85

Small Plates

Pan seared scallop, burnt vanilla butter, wild osmanthus flower

Grilled emu fan fillet, emu powder, candied beetroot, parsnip puree, sticky balsamic

Poached pears, lamb lettuce, blueberry, gorgonzola cream, candy beetroot crisps, poached pear

Large Plates

Barramundi, saltbush leaves, amuse bouche carrots, candied muntries, macadamia crumb, bisque

52 degree King Island Tenderloin, chestnut mushroom, cashew nut espuma, shallot, aniseed jus

Risotto lemon thyme, lime, wild flowers

Dessert

Almond milk panna cotta, green ant meringue, pumpkin caramel, ginger cake, wild fennel

Campari affogato, blood orange sorbet, candied orange rind

Cheese board, king island blue roaring 40's, black wax cheddar, pepper leaf lavosh, fruit paste, smoked nuts, sourdough bread

Sides

10 each

Duck fat kipfler potatoes, rosemary

Mixed leaves, parmesan, fig vincotto dressing

Heirloom carrots, maple, buckwheat

Asparagus, goats curd, wild rocket, sunflower seeds

Credit card transactions attract 1.8% surcharge.