



## Group Menu

2 courses 70

3 courses 85

### Entrée

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

Strawberry Gazpacho, Stracciatella, basil oil, crouton

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

Chocolate fondant, double cream, pear

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

Vanilla bean crème brulee, pistachio ice-cream

*(Vegetarian option available on request)*