



Summer Menu for groups over 15 people

2 courses \$45 or 3 courses \$55 per person

Entrée

Chargrilled lamb backstrap, baba ganoush, sheep's milk yoghurt, pomegranate, micro coriander + flaxseed wafer GF

Zucchini blossoms filled with sweet corn curd, Allsun Farm zucchini + arborio rice loaf, smoked tomato sauce, toasted corn husk coral V

Butterflied king prawn, tamarind + chilli dressing, grilled pineapple, burnt shallot mayonnaise + coriander GF

Mains

Chargrilled beef fillet, Ingelara Farm roasted garlic purée, green beans, salsa verde + pinot noir preserved grapes GF

Char sui pork, mung bean pancake, steamed choy sum, chilli + soy glaze, 63-degree egg

Crispy skin chicken breast, spiced black bean puree, nectarine + coriander salsa, jalapeño dressing GF DF

Dessert

Fro Yo; yoghurt sherbet, honey vanilla roasted apricots, steamed yoghurt sponge, almond crumble, lavender glass tuile

Alphonso mango sorbet, chocolate cake, mango croquant, mango lime compote, aero dark chocolate + mint V GF

Strawberry mousse, compressed strawberries, summer solstice spiked granita, fresh violets + pink pepper meringue shards GF

Add some extras

Sonoma bakery sourdough bread or chargrilled pesto bread \$4 (per serve 2 slices)

Potato salad; whole grain mustard mayonnaise + fried sage \$10

Allsun Farm zucchini ribbon, rocket + basil salad, lemon vinaigrette, shaved parmesan, Ingelara Farm garlic flowers \$10

Chips with parmesan crumb + rosemary salt \$10

We will cater for special dietaries under request / Please note we don't split bills / 10% surcharge applies on Public Holidays