





## Group Menu

**3 Course Banquet Menu ..... \$70 per person**

(Sample menu - menu items change regularly)

### Entree - shared

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**Gravlax**

Pickled cucumber, horseradish & linseed crisp

**Spiced pigs head terrine**

Bronzed fennel & fresh pistachio

**Roasted bone marrow**

Meat powder, watercress

### Mains - shared

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**Bird**

Whole Quail, Odin's Raven beer, miso, orange & celtuce

**Fish**

Whole snapper, spinach, pistachio & watercress

**Beast**

Dry aged lamb chump, garlic potato yoghurt

### Sides for the table

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**Baby potato**

Horseradish, soft herbs

### Dessert served alternate placement

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**Rice pudding**

Salted caramel, fennel & rhubarb sorbet

**Marscapone parfait**

Macadamia, charred lemon & plum

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 1.4%. Public holiday surcharge 10%.