





Group Menu

3 Course Banquet Menu \$80 per person

(Sample menu - menu items change regularly)

Entrees - shared

Gravlax, pickled cucumber, horseradish cream, oat & linseed cracker

Venison loin, shimeji mushroom, leek, potato crisp, nasturtium

Burrata, confit mushrooms, tarragon, toasted rye bread

Mains - shared

Bird: Rotisserie free range chicken, jus gras, sweet corn

Beast: O'Connor's pasture fed short rib, white radish, chimichurri

Fish: Whole Snapper, green tomato, fennel pollen vinaigrette

Sides for the table

New potato, goats cheese, cornichons, shallot

Desserts served alternative placement

Deer Milk Infused Ice Cream Sandwich with Honey Comb & Hazelnut

Paying by card? The following charges apply: MasterCard Credit 1.3%, MasterCard Debit 1.1%, Visa Credit 1.4%, Visa Debit 1.2%, Amex 3%. Public holiday surcharge 15%.