





Group Menu

3 Course Banquet Menu \$70 per person

(Sample menu - menu items change regularly)

Entrees - shared

Gravlax: Pickled cucumber, horseradish cream, oat & linseed cracker

Venison loin: Shimeji mushroom, Jerusalem artichoke, nasturtium

Mains - shared

Bird: Rotisserie free range chicken, jus gras, witlof

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

Fish: Whole kingfish, green tomato, fennel pollen vinaigrette

Sides for the table

New potato: Goats cheese, cornichons, shallot

Desserts served alternative placement

Malt Parfait: Rye, pickled berries, mulled berry sorbet

Bombe Alaska: Meringue, mandarin sorbet, flamed mandarin liqueur

Custard Tart: Apricot, candied salted walnuts

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%.