





Group Menu

3 Course Banquet Menu \$70 per person

(Sample menu - menu items change regularly)

Entrees - shared

Gravlax movmastarsas, cucumber & rye cracker

Roast bone marrow mushrooms powdered & fermented

Broccoli head sourdough, almond, cured egg yolks

Mains - shared

Bird: Rotisserie corn fed chicken, romesco, kale, grains

Beast: Grass fed short rib, onion soubise, pickled rings, grass

Fish: Whole rainbow trout, fennel, capers, burnt butter, lemon

Sides for the table

Baby potato horseradish, sour cream, dill

Desserts served alternative placement

Rotisserie pineapple molasses, ginger, coconut sorbet

Jellied quince salted almond semifreddo, dark

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 10%.