





Group Menu

3 Course Banquet Menu \$90 per person

(Sample menu - menu items change regularly)

Entrees - shared

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

Veal loin, compressed watermelon, mountain berry, radish cress, puffed wild rice

Burrata, charred asparagus black olive, toasted rye bread

Mains - shared

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

Beast: O'Connor's pasture fed short rib, roasted red carrot, carrot top salad, carrot pickle

Fish: Parsley crusted baked rockling, Fiskesuppe - Norwegian clam chowder, sea vegetables

Sides for the table

New potato, goats cheese, cornichons, shallot

Charred broccolini, red pepper, almond sauce and pecorino

Dessert

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%. Sundays incur a 10% surcharge. Public holiday surcharge 15%.