

*cured kingfish, lime, kewpie, pickle gel, wasabi roe		GF / DF
*toasted brioche, wild mushrooms, thyme, egg yolk dust, enoki straw		V
*char grilled octopus, chermoula, dill, black garlic	add \$3.50 per person	GF / DF
*beef fillet carpaccio, compressed apple, cured yolk, parsley mayo, tendrils		GF / DF
*woodside ash coated goats cheese, sourdough crumb, asparagus, toasted walnut		V
*duck breast, parsnip, beetroot, herbs, spiced jus		GF
*buffalo mozzarella, heirloom tomatoes, basil, balsamic		V
*freshly shucked oysters, cucumber, gin, dill, roe		GF / DF
potato gnocchi, sage, hazelnut, nut brown butter, aged parmesan		V
sous vide pork fillet, tarragon sauce, herb crust, speck crumb, black olive		
handmade squid ink & blue swimmer crab tortellini, picked squid, pernod, parsley sauce	add \$3.50 per person	
foie gras terrine, toasted brioche, caramelised orange	add \$17.50 per person	
Dine tasting plate – your choice of 3 entrées served on a tasting plate for each guest ( * items only)	add \$5.00 per person	

DF – Dairy free

GF – Gluten free

V – Vegetarian

\*Surcharge applies

\*\*Seasonally available

beef rump cap, truffle potato aligoté, baby carrots, beef jus	GF
morrocan chicken leg, chickpea tagine, leek, fresh herbs, saffron yoghurt	
sous vide atlantic salmon, saffron cream, baby vegetables, crisp fish skin	GF
lamb rump, farro, peas, asparagus, tendrils, black garlic wafer, lamb jus	GF
twice cooked pork belly, parsnip puree, fried kale, tarragon potatoes, pork jus	
sous vide chicken breast, polenta, corn, chervil, radish	GF
black & white sesame barramundi, asian greens, sesame miso broth	GF
herb crusted barramundi, heirloom tomatoes, green oil, fish skin cracker	GF / DF
confit pork shoulder, heirloom beetroot, pancetta, zucchini, fennel, herbs, radish	
wild mushrooms, polenta, fried enoki, truffle oil, pecorino	GF
roasted butternut pumpkin, sage, parmesan risotto	V

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SIDE DISHES

variation of lettuces, preserved lemon, herbs

seasonal green vegetable, pancetta, burnt butter

seasonal heirloom tomatoes, feta, basil

heirloom beetroot, roast pumpkin, baby spinach, chick peas, yoghurt, pepita

roasted beef fat & rosemary potatoes

quinoa, rocket, lemon, shallot, baby spinach zucchini

seasonal baby vegetables, chervil butter

DESSERTS

V / GF / DF Lemon curd tart, honeycomb, raspberry gel, jellies

GF Callebaut chocolate, salted caramel, double cream

V / GF raspberry, white chocolate, strawberry, champagne

V / GF selection of 3 petit fours from the canapé menu

GF / DF cheese selection, saffron pear, house made quince paste, 3 day muscatels, lavosh, water crackers

V / GF / DF

V / GF

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\*\*Seasonally available

**SIT DOWN MENU PACKAGE OPTIONS**

**MENU PACKAGE 1 \$60.00 / PERSON**

one entrée | one main | one side dish    or    one main | one side dish | one dessert or cheese course

**MENU PACKAGE 2 \$70.00 / PERSON**

one entrée | one main | one side dish | one dessert or cheese course

**MENU PACKAGE 3 \$80.00 / PERSON**

one entrée | alternate drop of two mains | one side dish | one dessert or cheese course

**MENU PACKAGE 4 \$85.00 / PERSON**

two canapés | one entrée | alternate drop of two mains | one side dish | one dessert or cheese course

The above packages are flexible, if you don't see a package that suits you, contact us for a quote

Waiting staff are an additional cost at an hourly rate of \$48.50 per hour (note public holidays occur extra charges)

Minimum spend on food:

Monday to Friday

\$1500.00

Saturday / Sunday

\$2000.00