

GROUPS MENU



TWO COURSES \$69

THREE COURSES \$85

ENTREES

HEIRLOOM TOMATO & BURRATA DI MOZZARELLA ^(v)

Basil oil, Five Shields balsamic, Davidson plum, micro herbs, truffle salt

AUSTRALIAN WAGYU BRESAOLA

Air-dried Wagyu, Parmigiano Reggiano, crisped quinoa, sea parsley, crispbread

SOUP OF THE DAY

Seasonally inspired, served with stone-baked Pinsa Romana

MAINS

HARISSA-ROASTED GOLDFIELDS LAMB RUMP

Potato terrine, slow-cooked date purée, baby carrots, lamb jus, river mint-infused tzatziki

PAN-SEARED HUMPTY DOO BARRAMUNDI

*Asparagus, baby beets, saffron beurre blanc, crispy saltbush, lemon & rosemary potatoes
From a family-owned sustainable farm between Darwin and Kakadu National Park*

FREE-RANGE CHICKEN SUPREME

Creamy mashed potato, garlic butter vegetables, red wine jus

VEGAN GNOCCHI

Truffle pumpkin purée, sage, toasted macadamia, asparagus, pickled wild mushrooms

DESSERTS

BAKLAVA

Toasted macadamia, pistachio gelato

BASQUE BURNT CHEESECAKE

Lemon myrtle, macerated berries

^(v) Vegetarian

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make reasonable efforts to accommodate dietary requirements; however, due to the shared production and service environment, we cannot guarantee the complete omission of allergens or ingredients that may cause an intolerance. Please inform our team of any allergies or intolerances.

A 15% public holiday surcharge applies to all food and beverage.