



Group Shared Menu
\$120PP

ENTREES

Charcuterie, rosemary focaccia, pickles

Abrolhos scallop, tomato water, sea herbs, finger lime

Skull Island prawns, preserved lemon herb dressing

MAINS

Slow cooked bone in lamb shoulder, lamb jus

Market fish, dill beurre blanc, smoked salmon roe, charred leek

Wagyu striploin tagliata, veal jus

Skin on fries

Leaf salad, shallot vinaigrette

DESSERT

Assortment of petit fours