



Sit Down Menu



Sit Down Events

Entrée

Pickled beetroot & goat's curd ravioli,
burnt butter hazelnut dressing, pickling syrup (gf, v)

New season asparagus, mushroom duxelles,
quail egg, hollandaise, parmesan crisp (gf, v)

Stuffed vine tomato, Persian feta,
black olive, basil oil (gf,v)

Hiramasa kingfish crudo, avocado,
burnt grapefruit, pickled fennel, harissa mayo (gf,df)

Smoked local rainbow trout, buffalo mozzarella,
baby beetroot, wakame salad (gf)

Seared scallops, pickled daikon, serrano ham,
strawberry & black pepper foam (df, gf)

Smoked ham hock terrine, mustard fruits,
heirloom carrot, tarragon mayo, grilled focaccia (df)

Wagyu bresaola, eggplant puree, pickled onion,
hazelnut, truffled pecorino (gf)

Main

Chickpea panisse, mushroom fricasee,
vine tomato, cavalo nero (gf,df, v)

Tasmanian salmon, zucchini trifolati,
heirloom tomato, black olive, tarragon (gf, df)

NZ ling fish, pancetta, diamond clams,
lemon sabayon, red wine jus (gf,df)

Chicken supreme, sweetcorn puree,
mixed mushroom ragu, tarragon oil (gf)

Herb crusted Riverina lamb rack,
white bean, peperonata, rosemary jus (gf)

Confit Berkshire pork belly, white onion puree,
roasted yellow peach, cider jus (gf)

Grain fed beef fillet, carrot fondant, grilled asparagus,
baby onion, red wine jus (gf)

Dessert

Vanilla panna cotta, mango gel, meringue,
passionfruit curd, coconut

Aniseed brulee, strawberry, lemon verbena, glass tuille

Mont blanc, chestnut mousse, chantilly cream, fig jam

Blueberry & white chocolate cheesecake,
mixed summer berries, vanilla ice cream

Dark chocolate dome, milk foam,
raspberry, hazelnut praline

Whipped almond ganache, lime curd,
matcha, yuzu sorbet, candied almond

Sides

(Additional charges apply)

Panzenella salad, marinated tomato,
sourdough, shallot, olives, capers (df, gf, v)

Roasted potato with garlic, rosemary (df, gf, vg)

Seasonal greens, toasted almonds,
preserved lemon (df, gf, vg)

Japanese pumpkin, horseradish cream (gf, v)