

event day menu

Two courses - 55.0 | Three courses - 69.0

Starters & sides included, shared entrée, choose main & choose dessert

Groups of 6 or more

to start

House Baked Sourdough (v) (df)

Warm Mt Zero Olives (gf) (v) (df)

course one (shared)

Croquettes | Gruyere, truffle aioli (v)

Kingfish Tacos | Hiramasa kingfish, green papaya, coriander, finger lime (df)

Charcuterie | Selection of house, local & international cured meats, pickles (df) (gf)

course two (choose)

Sovereign Hills Lamb Belly | Polenta, cherry tomato, rosemary flowers (gf)

Cape Grim Eye Fillet (200gm) | Sweet radicchio, kipflers, shallot cream (df) (gf)

Cone Bay Barramundi | Diamond Bay clams, peas, fennel (gf)

Butternut Pumpkin Gnocchi | Meredith goats curd, pepita, sage (v)

sides

Fries | Rosemary, aioli (gf) (v)

Kale | Macadamias, blueberries, quince (df) (gf) (v)

sweet (choose)

Negroni Popsicle | Campari, sweet vermouth, tanqueray gin (df) (gf) (v)

Ice Cream Sandwich | Butter cookie, caramel, nuts (v)