

set menu



MAIN + DESSERT \$60 PP • ENTREE + MAIN \$70 PP

ENTREE + MAIN + DESSERT \$85 PP • MINIMUM OF 20 PEOPLE

ENTREES

Local baby calamari, crispy fried with lime & chili salt (A) GF DF

Burrata, heirloom tomato, spiced red pepper jam, local sourdough, basil GFO V

Wagyu beef salad, Asian slaw, sesame soba noodles, sweet & spicy soy dressing DF

MAINS

Local fish

Buttermilk fried chicken breast, creamed leek & corn, celeriac & fennel slaw, sweet potato fries

BBQ char sui pork, caramelised apple, seared cuttlefish & green mango salad, nam jim, peanuts GF DF

DESSERT (Served as an alternate drop)

Spiced pineapple upside down cake, tamarind caramel & thai basil ice cream

Vanilla panna cotta, local strawberry, mango & passionfruit pearls, wild honeycomb

Celebration cakes are welcome. A cakeage fee of \$2.50 pp applies.

V - VEGETARIAN GF - GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE