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

Locally sourced and sustainable 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 GF

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

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

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