



MENU

Food

choose the dishes you wish to be incorporated into your menu. please choose 2 to 3 options for alternative drop style or 1 choice for set menu style. Please request special options for any dietary requirements. For further explanation please refer to the function guide.

{starter}

coffin bay oysters - 6 Natural or 6 classic kilpatrick or 6 cucumber and apple granita

cumin pancakes, eggplant relish, yoghurt sauce, ras el hanout

warmed chicken liver brulee, cumquats, warmed ciabatta, pepper

{entrée}

braised octopus, salmon tartar, orange curd, coconut, radish GFOR

spiced chicken wings, pickled cabbage and radish, rose yoghurt GF

pork hock terrine, apple cherry cider chutney, toasted ciabatta GFOR

coffee cured kangaroo, beetroot and apple salad, crème fraiche
GFOR

tofu, pressed potato, shiitake textures, edamame, daikon, broccolini, tofu
puree VEG

{mains}

seared reef fish, potato gnocchi, prawns, spinach, feta, lemon

smoked chicken breast, corned polenta, mushrooms, burnt shallots,
egg yolk, kale GFOR

250g rib fillet, pumpkin, charred corn feta, tendrils, pepitas GFOR

fennel fettuccini, peas, spinach, broccolini, orange VEG

{a little on the side}

beer battered fries with garlic aioli

garlic thyme mashed potato GF

pumpkin and charred corn salad GFOR

broccolini with shallot and soy GFOR

{dessert & cheese}

cream cheese **pannacotta**, **spiced pumpkin fritter**, rum caramel,
pepitas GFOR

chocolate yule log, cherry cream, meringue, edible moss, mushrooms

ginger bread, honeycomb, white chocolate, cranberry sorbet, egg nogg

rosemary and honey mousse, burnt butter sponge, marshmallow,
orange curd,
honeycomb GFOR

cheese (choice of 2 served with fresh nuts, dried fruit, grapes, truffle honey and lavash GFOR

PRICES*

add starter \$3 per piece

add dessert \$15

add entree \$15

add side \$4-8

add main \$35

* prices are per person and do not include beverages