



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 lemongrass jelly, pickled ginger, gin GF

house made **roquette and parmesan bread**, cumin, confit salmon, aioli
mixed olives, warmed and crumbed, toasted ciabatta, prosciutto, aioli and balsamic GFOR

{entrée}

marinated octopus, chorizo, white bean puree, cherry tomato, fried basil, balsamic GFOR

duck croquette, goats cherve, apple and saffron, pickled onion GFOR

poached morten bay bug, mango salad, mango pannacotta, coconut, burnt lime E | 18 GF

tempura tofu, shitake duxel, nori, smoked soy, pickled charred zucchini GFOR VOR

{mains}

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

200g sirloin, onion jam, burnt onion, parsnips, black olives, vine tomato, jus GF

smoked chicken roulade, manchego, kale, pearl barley, corn textures

vegetarian orocchiette pasta, broccolini, spinach, dill, capers, lemon E | 16
M | 30

{a little on the side}

beer battered fries with garlic aioli

garlic thyme mashed potato GF

kimchi fried rice GF

broccolini with shallot and soy GFOR

{dessert & cheese}

chocolate parfait, peanut butter mousse, salted peanut brittle popcorn,
chocolate soil, strawberry jam GFOR

jam doughnut, custard, chocolate ganache, fresh berries, blueberry ice
cream

strawberry macaroon, frozen yoghurt sorbet, meringue, dehydrated
strawberries, strawberry gel

vanilla and tonka bean cheesecake, passionfruit, ginger crumble
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