



Set Banquet Menu @ \$60 per person (All plates are to share)

*Due to seasonality & availability, dishes may vary slightly from the menu below. Please advise us if there are any dietary requirements prior to the booking and we will do our best to accommodate.

Here is a list of the options for the set menu:

Entrees – You have a choice of 4 from the following:

Radishes, Dashi Butter, Bread Rolls

Fried Chicken, Pine Needles, Herbs

Fresh Peas, Parmesan, Walnut Oil

King Salmon, Gerwuztraminer, Frozen Horseradish

Roasted Scallops, Kombu, Onions

Mains – You have a choice of 3 of the following:

Lamb Shoulder, Goats Milk, Dried Olives

Bavette of beef, artichoke, bone marrow

Roast Chicken, Rye Porridge

Grilled Mulloway, Cauliflower, Tamarind

Spring Vegetables, kataifi Hens Egg

All mains come with sides – these dishes alter depending on availability of fresh produce

Desserts – You can choose one or a mix of both:

Donuts, Lemon Curd, Cream

Chocolate Tart, Chicory, Macadamia

* 10% service fee applies to groups of 10 or more