

FEED ME MENU

\$89 per person [min 2 pax]

Add Free Flow +\$50pp

**Free Flowing 1.5hr duration

1/2 Dozen Oysters +\$36

To Share

Miche sourdough loaf, Coppertree's cultured butter

Marinated Alto olives, torched orange zest

Saint David's creme fraiche, salmon roe, kombu, smoked oil

Skull island prawns lightly poached, macadamia pill pill, tabasco,
garlic chives

Malfadine in green sauce, pistachio and asparagus

Grilled half spatchcock, peas, cos, lardo

Fries, kombu seasoning, aioli

Hawkesbury salanovas, gems, witlof

PierLova, meringue, white chocolate, passionfruit

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

Please advise us of any dietary allergies.

dining

VEGAN FEED ME MENU

\$89 per person [min 2 pax]

To Share

Miche sourdough loaf, olive oil [ve]

Marinated Alto olives, torched orange zest [ve,gf]

Avocado and lemon aspen dip [ve]

Torched fioretto salad, coconut labneh [ve]

Green risotto, confit garlic and asparagus [ve]

Eggplant parmigiana, charred lemon and leaves [ve]

Fries, kombu seasoning, aioli [ve]

Bouquet of lettuce [ve]

Coconut to share [ve]

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

Please advise us of any dietary allergies.

dining

FEED ME MENU

\$139 per person [min 4 pax]

Add Free Flow +\$50pp

**Free Flowing 1.5hr duration

To Share

Served with Bread & Sides

Raw Hervey Bay scallops, brewed pineapple jelly in their shell

Freshly shucked East 33 Sydney Rock oysters, mignonette

Sydney Rock oysters, Charred, smoked wagyu fat, coconut vinegar

Basket of crisp potato scallops, samphire salt

Saint David's creme fraiche, salmon roe, kombu, smoked oil

Vanella stracciatella, marinated zucchinis, lemon, dill oil

Skull island prawns lightly poached, macadamia pill pill, tabasco,
garlic chives

Aquana Murray Cod filet, smoked almonds, purslane

Grass Fed Dry Aged Rib Eye MB4+, Café de Paris 600g

PierLova, meringue, white chocolate, passionfruit

Chocolate tart, dulce ice cream

**Cash Free Venue **10% Groups Surcharge 8pax or greater

Please advise us of any dietary allergies.

dining

FREE FLOW MENU

\$50 per person

**Free Flowing 1.5hr duration

Airlie Bank Sparkling

Tar & Roses Pinot Grigio

Collector Rose

Rylstone Estate Aviatix

Stone & Wood Pacific Ale