



Shared Menu



Entrée

Butterflied chicken, chimichurri sauce

Charred lamb breast, parsley and lemon gremolata

Roast wagyu, horseradish

Grilled prawns, pickled chilli vinaigrette

Scallops roasted in the half shell, lime and coconut cream dressing

Main

Whole fish roasted in miso butter

Duck breast roasted on the crown, confit legs, game sauce

Braised lamb shoulder, charred cucumber vinaigrette

Whole beef short rib, beef jus
(*substitute t-bone roast +\$10.00pp*)

Roasted side of suckling pig, nduja sauce

Sides

Mixed mustard leaves, pickled shallot, leatherwood honey vinaigrette

Fennel and apple slaw

Roasted cauliflower, sprouted grains, pickled pearl onions

Grilled sugarloaf cabbage, ponzu, soft herbs

Mixed grains, piquillo peppers, charred corn

Crispy kipflers, harissa, smoked yoghurt

Caramelised pumpkin, dashi cream, walnut

Dessert

White chocolate ganache, vanilla wafer, roast macadamia

Treacle tart, lemon curd, orange blossom cream

Leatherwood honey cheesecake, vanilla meringue, fresh berries

Selection of cheese, pickles and preserves served with artisanal breads



Pricing

Selection of two mains - \$50.00pp

Selection of two entrées and two mains or two mains and two desserts - \$60.00pp

Selection of two entrées, two mains and two desserts - \$70.00pp

All menus include a selection of three sides to suit the chosen menu

Bread and cultured butter - \$3.00pp

Selection of pre-dining canapés - \$12.00pp

Petite fours - \$8.50pp

Prices listed are GST inclusive

All dietary requirements can be catered for if given appropriate notice.

Prices are listed per person and include menu only.

All staff and equipment/hiring are charged additionally.

Sample menus only, subject to change due to availability