



# GROUP Menu

## TIE DOWNS For the table

Organic Sourdough Cob    
balsamic & evo | cultured butter

Sauté Sicilian Olives      
evo | garlic | thyme

## TABLE TREATS For the table

Wood-fired calamari     
roasted garlic aioli | chilli jam

Truffle & porcini arancini  
grana padano | saffron aioli

Korean BBQ beef    
bao bun  
shredded korean marinated beef |  
kimchi | shallots | cucumber |  
drizzled with gochujang mayo

## FEAST TOGETHER Pick 3 to be shared

Thai BBQ style infused    
wood-fired pork belly  
noodles | bokchoy | mushroom |  
broccolini | shallot | chilli | garlic

Kidman wood-fired  
dry aged scotch fillet   
Med • sliced • 350g  
roasted truss cherry tomato |  
horseradish & thyme butter

Israeli spiced lamb  
hummus | flat bread |  
pomegranate salsa

Tandoori chicken  
cucumber riata | flat bread





Miso seared salmon   
shisho | daikon

Vegetable & chickpea     
marsala curry  
garlic rice | roti | pickled  
cauliflower




Tempura fish & chips  
remoulade | lemon

## PICK & PASS For the table

Crushed potatoes     
horseradish & dill butter

House mixed leaves      
lemon oil

## ALWAYS ROOM Choice

Blood orange tart     
raspberry sorbet | apple puree |  
almond persian nougat | freeze  
dried blood orange

Melting chocolate cake   
jaffa ice cream | orange jerky

 Gluten free  Dairy free  Vegetarian  Vegan friendly  Spicy