



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
fired noodles | mushroom |
shallot | chilli | garlic

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

Slow roasted lamb ragu
pappardelle | grana padano

Tandoori chicken
cucumber riata | flat bread



Wild pan-roasted barramundi  
corn & mango salsa

Portabella mushroom   
& aubergine
szechwan pepper sauce | herbs |
steamed rice | chilli paste




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