

Feasting menu

2 Courses \$65pp | Choice of 1 Entrée & 1 Main or 1 Main & 1 Dessert, includes all sides.

3 Courses \$80pp | Choice of 1 Entrée, 1 Main, 1 Dessert, includes all sides.

Sharing Style \$95pp | Includes all menu items to share.

Minimum of 12 people. Alternate drop \$6pp, per course

entrées

Char-grilled Sourdough, whipped ricotta, marinated Swan Valley olives (gfo, v)

Aged Prosciutto, fior di latte mozzarella, heirloom tomatoes (gf, nf)

Citrus Cured Salmon, cucumber, tamari emulsion, soya pearls (df, gf, nf)

mains

Margaret River Black Angus Ribeye, shiraz & tarragon butter, watercress, shallots (gf, nf)

Free Range Chicken, sautéed mushrooms, Tuscan kale & dark chicken jus (gf, nf)

Stracciatella & Truffle Mezzaluna Pasta, truffle oil, burnt butter & sage (v)

sides

Crispy Fried Royal Blue Potatoes, tarragon salt, sour cream (gf, nf, v)

Sautéed Greens, roasted hazelnuts, Dijon hollandaise (gf, v)

desserts

Strawberry Parfait, almond milk sorbet, pistachio crumbs (v)

Passionfruit Tart, chocolate gelato & crisp soil (gf, v)

df - dairy free | gf - gluten free * | gfo - gluten free option* | nf-nut free | v - vegetarian

*Although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.