

Feasting Menu

3 Courses \$115 per person | Minimum of 10 people | Pre-booking is essential

entrées (platters to share)

Chargrilled Sourdough, homemade whipped ricotta, mount zero olives, Tasmanian leatherwood honey | gfo, nf

Shark Bay Scallop, native lemon thyme, pepper berry and citrus butter | nf

'Futari' Wagyu Beef Croquette, potato emulsion, Japanese BBQ sauce | nf

mains (platters to share)

Free Range Chicken Breast, crispy skin, parsnip velvet, forest mushroom, chicken jus | gf, nf

Crispy Pork Belly, miso glaze baby roots, carrot and ginger purée | gf, nf

Seasonal Roasted Vegetable Salad, harissa, cashew nut cream | gf, vgn

Bowl of Garden Salad to share

desserts (individually plated)

Exotic Layer Cake, bourbon vanilla mousse, lime coconut sorbet | gf, v

Semifreddo Pistachio, rhubarb & strawberry compote, white chocolate espuma | gf, v

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FUTARI
FULLBLOOD WAGYU BEEF
WESTERN AUSTRALIA

Public holidays incur a 10% surcharge

gf - gluten free* | gfo - gluten free option* | nf - nut free* | vgn - vegan | v - vegetarian

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten 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.