

Group Menu

2-Course \$69pp (entrée & main course or main course & dessert)

3-Course \$89pp (entrée, main course & dessert)

Add wine pairing with each dish | \$45

Pre-order & pre-payment is essential for bookings for 15+ guests

entrées (select 1 item)

'Futari' Wagyu Beef & Smoked Cheddar Cheese Croquette, potato emulsion, Japanese BBQ sauce | nf | *Wine pairing – Aravina Grenache*

Abrolhos Island Scallop, native lemon thyme, pepper berry & citrus butter | nf
Wine pairing – Aravina A Collection Sparkling Chenin Blanc

Forrest Mushroom & Meredith Goat Cheese Tart, toasted nuts, infused truffle oil, bush tomato balsamic & mixed herbs | v | *Wine pairing – Aravina A Collection Rosé*

mains (select 1 item)

Crispy Skin Tasmanian Salmon, smoked shiitake miso sauce, wakame salad, asparagus & ponzu pearl | nf, gf | *Wine paring – Aravina Single Vineyard Block 4 Chenin Blanc*

Japanese Tradition 'Futari' Fullblood Wagyu Beef Steak 220g, pickled red onion & watercress salad, beef fat kipfler potato, saltbush chimichurri | nf, gf, df
Wine pairing – Aravina Limited Release Tempranillo

Roasted Chicken Breast, spiced infused carrot & ginger velvet, baby roots, braised daikon & jus | nf, gf | *Wine pairing – Aravina Estate Range Chardonnay*

Roasted Caulini & Heirloom Baby Capsicum, smoked chipotle hummus, crispy chickpea & spiced pepita, paprika oil | gf, nf, vgn
Wine pairing – Aravina Limited Release Grenache Rosé

desserts (select 1 item)

Chocolate Vacherin, crispy meringue, Veliche Sensation 72% dark chocolate ice cream, white chocolate & tonka bean emulsion, almond streusel | gf, v
Wine Pairing – Haha Marlborough Pinot Noir

Passion Fruit Brûlée, pineapple tapioca cracker, lime coconut sorbet | gf, nf
Wine pairing – Aravina A Collection Sparkling Chenin Blanc

Housemade Sorbet Selection | gf, vgno, nf
Wine pairing – Aravina A Collection Sparkling Chenin Blanc

Public holidays incur a 15% surcharge.

df - dairy free | dfo - dairy free option | gf - gluten free | gfo - gluten free option* | nf - nut free* | vgn - vegan | vgno - vegan option
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.*