



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

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

Truffle & porcini arancini
grana padano | saffron aioli

FEAST TOGETHER Pick 3 to be shared

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

Tandoori chicken
cucumber riata | flat bread

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

Miso seared salmon 
shisho | daikon



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

Israeli spiced lamb
hummus | flat bread |
pomegranate salsa




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