

BANQUET MENU

129 pp | Min. 4 people

Smoked Carrot Tartare, Carrot Top Cracker, Pickled Carrots

Fried Bread, Salsa Verde, Pickles, Bresaola

Spanner Crab, Finger Lime & Brown Butter Crumpet

Sourdough, House Cultured Butter & Smoked Salt

Appellation Oysters (2) add 15pp

Roast Tiger Prawn with Fermented Chilli Butter

Beef Tartare, Anchovy, Soured Onions & Spent Sourdough Cracker

Urban Valley Mushrooms, Comte Curd, Porcini Cookie, Shitake Marmalade

Woodfired Lamb Belly, Carrot Butter, Pickled Fennel, Fermented Blueberry Sauce

Whole Baked Fish, Café de Paris Butter

Stockyard Dry-Aged Bistecca

Compressed Baby Gem, Pecorino, Burnt Citrus Dressing

Shoestring Chips, Old Bay Seasoning, Tarragon Mayonnaise

Long Stem Strawberries & Cream

Grilled Blackberry Parfait, Rosemary & Lavender Streusel, White Balsamic Ice Cream

Trio of Cheeses, House Preserve, Lavosh, Muscatels add 15pp