



GROUPS PACKAGE SAMPLE MENUS

Shared Table 3 Course Menu @ \$79pp

Seated Dining for 20-40 people

Cobb Lane Sourdough, Cultured Butter

Appellation Rock Oyster, Peach Mignonette

Air Dried Ham

That's Amore Stracciatella

Mixed Alto Olives

Raw & Pickled Vegetables, Salmon Roe Taramasalata

Slow Roasted Lamb Shoulder, Sorrel & Garlic

Roast Kipfler Potatoes

Day's Walk Farm Leaves, Mustard Vinaigrette

Selection of Artisan Cheeses, House Made Preserves & Lavosh

Canape & Grazing Menu @ \$98 per person

20-100 people in 'The Yard'

Grazing Station

N&C charcuterie board, featuring locally sourced cured and dried meats

Homemade preserves, Alto olives, Cobb Lane sourdough & cultured butter.

Canapes

Appellation Rock Oyster, Peach Mignonette

Scallop Tart, Yuzu Emulsion, Tomato

Charred Cucumber, Cashew & Sorrel

Chicken Liver Parfait, Brown Butter Tuile

Witlof, Yarra Valley Salmon Roe, Taramasalata

Jerusalem Artichoke, Sea Urchin & Fennel

Spanner Crab Risoni, Crustacean Emulsion & Tarragon

Wagyu Skirt Skewer, Horseradish

Four-Course Sharing Menu @ \$95 per person

Seated Dining for 8-20 people

To Start

Cobb Lane Sourdough, Cultured Butter

Appellation Rock Oyster, Peach Mignonette

Air Dried Ham

Second Course

Spiced Heirloom Beetroot, Fetta, Macadamia

Jerusalem Artichoke, Abrolhos Scallop, Malt

Third Course

Slow Roasted Flinders Island Lamb Shoulder, Sorrel, Garlic

Sugarloaf Cabbage, Romesco

Roasted Potatoes

Dessert

Selection of Artisan Cheeses, House Made Preserves & Lavosh