

Four Course Sharing Menu

\$95pp

Get comfortable, relax and leave all the hard decisions to us. Start with light snacks for the table, followed by shared entrée, main & dessert. Sharing menu is to be served to the whole table.

To Start

COBB LANE SOURDOUGH Cultured Butter <i>NF, V, SF</i>	4ea
APPELLATION SYDNEY ROCK OYSTERS Watermelon Mignonette <i>GF, DF, NF,</i>	6ea
FLATBREAD Sunflower Hummus <i>DF, NF, VEG, SF</i>	10
BURRATA Autumn Heirloom Tomatoes, Tomato Oil <i>GF, NF, V, SF</i>	18

Small Plates

FIRE ROASTED ARTICHOKE Velouté, Cauliflower, Sauerkraut <i>GF, NF, SF, V, VEGO</i>	22
SLOW COOKED HERITAGE PORK JOWL Burnt Apple, Pickled Daikon <i>GF, NF, SF</i>	21
CURED SPENCER GULF KINGFISH Radish, Kohlrabi, Jalapeno Water <i>GF, DF, NF</i>	26
GRILLED FREMANTLE OCTOPUS Sobrassada, Fennel, Cultured Cream <i>NF</i>	26

On The Fire

KOSHIIKARI RISOTTO Fire Roasted Mushroom, Smoked Mozzarella <i>GF, NF, SF, V, VEGO</i>	32
LAMB RAGOUT Rigatoni, Shiitake, Sesame, Burnt Chilli Oil <i>NF, SF</i>	32
LINE CAUGHT FISH Yuzu Crème, Autumn Cabbage, Hazelnuts <i>GF</i>	39
FIRE ROASTED CELERIAC Cashew Cream, Fried Cauliflower, Pickled Shallot <i>DF, SF, V, VEG</i>	26
LAMB RUMP Baked Labneh, Confit Tomato, Wild Rice <i>GF, NF, SF</i>	42
BLACK GARLIC GLAZED 250g SCOTCH Herb Jus, Baby Carrot, Fried Leek, Parsnip Puree <i>GF, NF, SF</i>	49
WIMMERA HALF DUCK Crispy Skin Duck Breast, Confit Duck Leg, Beetroot Ketchup <i>GF, NF, SF</i>	49
400g RIB EYE Bone Marrow Reduction, Yuzu Mustard, BBQ Persimmon Emulsion <i>NF, SF</i>	62

Sides

MIXED GREEN SALAD Mustard Emulsion <i>GF, DF, NF, SF, V</i>	12
CRISPY BRUSSELS SPROUTS Tamarind & Kelp Glaze <i>DF, NF</i>	12
FIRE ROASTED BROCCOLI House Made Soy Glaze, Whipped Sour Cream <i>NF, SF, V, VEGO</i>	14
FRIES Truffle Emulsion <i>DF, NF, SF</i>	14

To Finish

N&C BROWNIE Jersey Milk Ice Cream, Blood Orange Caramel <i>V</i>	17
SPICED CHOCOLATE MOUSSE Coconut Sorbet, Lemon Myrtle <i>GF, V</i>	18
HAZELNUT CHIFFON Buckwheat Ice Cream, Poached Pears	19
COCOA SPONGE Cherry Gel, Coconut Sorbet, Puffed Rice <i>DF, NF, VEG</i>	18
ARTISAN CHEESE Fig Chutney, Lavosh, Fruit Bread <i>V</i>	36

N&C