

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>V, SF</i>	4ea
APPELLATION SYDNEY ROCK OYSTERS Watermelon Mignonette <i>GF, DF, NF,</i>	6ea
MEDDITERANEAN FLATBREAD Sunflower Hummus <i>DF, NF, VEG, SF</i>	13
BURRATA Spring Stone Fruit, Heirloom Tomatoes, Tomato Oil <i>GF, NF, V, SF</i>	20

Small Plates

FIRE ROASTED EGGPLANT Yuba Emulsion, Kelp Dashi, Buckwheat <i>NF</i>	23
BEEF TARTARE Smoked Fat, Golden Beetroot, Daikon, Sweet Potato Crisp <i>NF, SF</i>	25
CURED SPENCER GULF KINGFISH Melon, Avocado, Lovage Dressing <i>DF, NF</i>	26
GRILLED FREMANTLE OCTOPUS Sobrassada, Fennel, Cultured Cream <i>NF</i>	27

On The Fire

CELERIAC RISOTTO White Asparagus, Mozzarella, Chilli Thread <i>GF, SF, V, VEGO</i>	34
CONFIT DUCK PAPPARDELLE Shiitake, Spring Peas, Saffron, Sesame <i>NF, SF</i>	32
LINE CAUGHT FISH Yuzu Crème, Red Cabbage, Hazelnut Butter <i>GF</i>	39
FIRE ROASTED CAULIFLOWER Pimento Rub, Chimichurri, Cashew Cream <i>VEG, DF, GF</i>	28
GRASS FED 250g SCOTCH Spring Asparagus, Leek, Onion Crumb <i>GF, SF, NF</i>	49
HERITAGE PORK Fired Sugarloaf Cabbage, Black Garlic Puree, Wine Reduction <i>GF, NF, SF</i>	44
O'CONNORS RIB EYE 400g Bone Marrow Reduction, Yuzu Mustard, BBQ Persimmon Emulsion <i>NF, SF</i>	64

Sides

MIXED GREEN SALAD Mustard Emulsion <i>GF, DF, NF, SF, V</i>	12
FIRE ROASTED BROCCOLI Soy Glaze, Whipped Sour Cream <i>NF, SF, V, VEGO</i>	14
GRILLED ASPARAGUS Chickpea, Mustard Glaze <i>DF, NF, VEG</i>	16
FRIES Wasabi Emulsion <i>DF, NF, SF</i>	16

To Finish

ROSE & STRAWBERRY Thyme Yoghurt Panna Cotta, Strawberry Ganache, Rose Granita <i>GF, NF</i>	18
PASSIONFRUIT MOUSSE White Peach Sorbet, Chocolate Crumb <i>V</i>	19
N&C BROWNIE Jersey Milk Ice Cream, Chocolate Crème <i>V</i>	17
COCOA SPONGE Cherry Gel, Coconut Sorbet, Puffed Rice <i>GF, DF, NF, VEG</i>	18
ARTISAN CHEESE Condiments, Lavosh, Fruit Bread <i>V</i>	36

GF-Gluten Free/DF-Dairy Free/NF-Nut Free/SF-Shellfish Free/V-Vegetarian/VEG-Vegan/VEGO vegan option Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination 15% Public Holiday Surcharge, 1.2% Card Transaction Fee

N&C