

Sharing Mains



SMOKED SALMON \$138 Serves 6-8 people

House Smoked Salmon, Fennel Herb Salad, Miso Caramel Sauce (Served Cold)

ROASTED LAMB \$148 Serves 8-12 people

Smoky Chermoula Roasted Lamb Leg with Salsa Verde

BEEF STRIPLOIN \$285 Serves 12-15 people

Dry Aged Beef Striploin with Chimichurri Sauce or Truffle Butter

PORK BELLY \$135 Serves 6-8 people

Roasted Pork Belly with prune and apple salsa

GLAZED HAM \$160 Serves 15-20

Rum and pineapple Glazed Ham served with Relish, Pickles, Bread Rolls and Slaw

CAULIFLOWER STEAK \$50 Serves 3-4

Cauliflower Steak with Almond Cream, currant capers chill salsa, and Sliced Almonds

Gnocchi \$50 Serves 3-4

Gnocchi with spinach almond pesto, broccoli, sun-blushed tomatoes, olives, parmesan

Grilled Zucchini \$50 Serves 3-4

Green romesco, peach, tomato & radish salad, pistachio picada

Sides

\$6 per person – minimum orders 5 per item

Roasted Beetroot, Feta, and Walnut Salad

Green Bean with Preserved Lemon, Tahini Dressing, and hazelnut

Iceberg wedges, Buttermilk Ranch, Pink Onion

Grilled Mediterranean Vegetables Israeli couscous Salad, Lemon Vinaigrette

Potato Salad, Red Onion, Cornichons, and Mayonnaise

Seasonal Chopped salad, Herb Dressing

Rosemary and Garlic Duck Fat Potatoes

Roasted Pumpkin with Yoghurt and Candied Pumpkin Seeds

Broccoli with Toasted Almond and Sesame Dressing

Thyme Roasted Mushrooms

Slaw with Mustard Mayonnaise



Desserts



Dark Chocolate Torte, Miso Caramel, Vanilla crème fraîche

\$75 Serves 10-12 people

Bakewell Tart

\$75 Serves 10-12 people

Tiramisu

\$75 Serves 6-8 people