



CHEF'S SELECTION MENU ONE

Available for groups of 10 guests or more

Served banquet style

\$110pp

Sourdough

Smoked house butter

RAW BAR TO START

Oysters

Apple and cucumber mignonette

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

ENTRÉE

Caramelised Pork Jowl

Grilled squid, spiced pear, aioli

Venison Tartare

Bays of Fires custard, anchovy, salted egg, sunflower seed cracker

MAIN

Lamb Shoulder

Roaring Forties slow-roasted whole lamb shoulder, jus

Wanderer Sirloin (MB3+)

Served pink, béarnaise, and red wine jus

SIDES

Duck fat potatoes, thyme & sea salt

Citrus salad, bitter leaves, green olives, fennel

DESSERT

Chocolate Jaffa Mousse Cake

Candied orange

Chestnut Brulée Tart

Long cooked quince



CHEF'S SELECTION MENU TWO

Available for groups of 10 guests or more

Served banquet style

\$155pp

Sourdough

Smoked house butter

RAW BAR TO START

Oysters

Apple and cucumber mignonette

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Snapper Ceviche

Aji Amarillo Tiger's Milk, sweet potato, Andean corn

ENTRÉE

Caramelised Pork Jowl

Grilled squid, spiced pear, aioli

Venison Tartare

Bays of Fires custard, anchovy, salted egg, sunflower seed cracker

MAIN

Lamb Shoulder

Roaring Forties slow-roasted whole lamb shoulder, jus

Grilled King Salmon

Fennel, radishes, miso macadamia butter

O'Connor Rib-eye 500g (MB 2/4)

Served pink, béarnaise, and red wine jus

SIDES

Duck fat potatoes, thyme & sea salt

Citrus salad, bitter leaves, green olives, fennel

Brussel Sprouts, sesame, miso, chilli oil

DESSERT

Chocolate Jaffa Mousse Cake

Candied orange

Chestnut Brulée Tart

Long cooked quince

Cheese Selection

Cheese selection served with quince paste, fresh grapes, hand rolled lavosh

** All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays*



SET MENU ONE

Available for groups of up to 14 guests

Three-courses

\$110pp

Sourdough

Smoked house butter

ENTRÉE

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Venison Tartare

Bays of Fires custard, anchovy, salted egg, sunflower seed cracker

Caramelised Pork Jowl

Grilled squid, spiced pear, aioli

MAIN

Salt-Baked Celeriac

Freekeh, pomegranate, tahini and soft herbs salad

Grilled King Salmon

Fennel, radishes, miso macadamia butter

Wanderer Sirloin (MB3+)

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt
Citrus salad, bitter leaves, green olives, fennel
Brussel Sprouts, sesame, miso, chilli oil

DESSERT

Chocolate Jaffa Mousse Cake

Candied orange

Chestnut Brulée Tart

Long cooked quince

Cheese Selection

Cheese selection served with quince paste, fresh grapes, hand rolled lavosh



SET MENU TWO

Available for groups of up to 14 guests

Three-courses

\$145pp

TO START

Sourdough

Smoked house butter

Oysters

Apple and cucumber mignonette

ENTRÉE

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Venison Tartare

Bays of Fires custard, anchovy, salted egg, sunflower seed cracker

Caramelised Pork Jowl

Grilled squid, spiced pear, aioli

Chickpea Socca

Salt-baked beetroots, stracciatella, pesto

MAIN

Berkshire Pork Chop

Compressed apple, apple puree, charcutière sauce

Grilled King Salmon

Fennel, radishes, miso macadamia butter

Wanderer Sirloin (MB3+)

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt

Citrus salad, bitter leaves, green olives, fennel

Brussel Sprouts, sesame, miso, chilli oil

DESSERT

Chocolate Jaffa Mousse Cake

Candied orange

Chestnut Brulée Tart

Long cooked quince

Cheese Selection

Cheese selection served with quince paste, fresh grapes, hand rolled lavosh

** All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays*