

# Group Menu

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3 courses plus sides to share - \$89 per person

## Entrée

Handcrafted Burrata  
salad of mixed heirloom tomato, grape, basil

NF

## Main

Truffled Free Range Chicken  
porcini and black truffle chicken breast,  
carrot and ginger purée

NF

or

Sustainable Caught Murray Cod  
pan fried miso marinated fillet, pickled ginger, cucumber,  
fresh chopped chili

NF

## Dessert

Chocolate Brownie  
mixed nuts, house made mango sorbet

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## Make It Bottomless

2 hours

**Prosecco, Wine or Jugs of Spritz** 55pp

**Veuve Clicquot Champagne** 95pp

A 10% service fee is applicable to group bookings with 8 or more people.