



Group Menu

//////////



Native rock oyster, cucumber, chamomile, gin pickle



Tongue 'n' cheek croquettes, piccalilli



Social 'dog', pork and fennel sausage, green apple,
black pudding, cheddar, mustard



Vanilla burrata, kumato, yellow peach, raspberry emulsion, pan gratata



Sprouting broccolini, egg yolk jam, smoked breadcrumb, katsuobushi



Tataki Hiramasa kingfish, dill, vermouth dressing, kale togarashi



Pasture fed beef tartar, beetroot jam, oyster emulsion,
horseradish, wasabi leaf



Swordfish, Kinkawooka mussels, wakame, sea succulents, mussel reduction



Rump of lamb, smoked bacon, garden peas, white onion



Wagyu tri tip, cavolo nero, nori butter, beef dashi



Yoghurt mousse, lemon curd, malt meringue, basil



Chocolate and peanut bar, caramel and banana ice cream



Roast apricot compote, fresh green apple, almond crumb



//////////