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## CLASSIC GROUP MENU

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### For the table

#### FOCACCIA

Grilled & brushed EVOO, Tasmanian sea salt (v/df)

### Entrees

#### ROASTED EGGPLANT

Baba ganoush, pangrattato, pomegranate (v/df)

#### KINGFISH CRUDO

Hiramasa kingfish, strawberry, garum dressing, black caviar, yuzu ponzu (gf)

#### KIBE NAYEE

Steak tartare, cumin mayonnaise, bulgur, puffed quinoa, pickled chilli (df)

### Mains

#### MAPLE ROASTED PUMPKIN

Smoked hummus, toasted pepitas, spiced dukkah (v/df)

#### BARRAMUNDI

Cavolo nero, pine nuts, roasted kelp, caper piccata (gf/n)

#### BBQ PORK CUTLET

Pickled onion, roasted grapes, Jerusalem artichoke puree, honey jus (gf)

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#### · SIDES ·

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Baby potatoes, rosemary salt (v/df)

Mixed leaves, feta, cucumber, olives, oregano, honey dressing (v/gf)

### Dessert

#### CHOCOLATE FONDANT

Soft centred pudding, chocolate gelato, cacao nibs (v)

#### LEMON MERINGUE

Lemon curd, meringue, mascarpone, raspberry powder (gf)