



CHEF'S SELECTION MENU ONE

Available for groups of 10 guests or more
Served banquet style
\$120pp

Sourdough

Smoked house butter

RAW BAR

Oysters

Apple and cucumber mignonette

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

ENTRÉE

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

Venison Tartare

Smoked egg yolk, potato crisps

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
Seasonal lettuce & herb salad, chardonnay dressing

DESSERT

Triple Chocolate Bavaois Slice

Praline ice cream, caramelised hazelnuts

Yuzu Brûlée Tartlet

Chantilly cream, grapefruit, citrus sauce



CHEF'S SELECTION MENU TWO

Available for groups of 10 guests or more

Served banquet style

\$160pp

Sourdough

Smoked house butter

RAW BAR

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, toum

Venison Tartare

Smoked egg yolk, potato crisps

MAIN

Lamb Shoulder

Roaring Forties slow-roasted whole lamb shoulder, jus

Grilled King Salmon

Fennel, radishes, miso macadamia butter

O'Connor Ribeye 500g (MB2/4)

Served pink, béarnaise, and red wine jus

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

Broccolini, anchovy, chilli & sunflower seeds

DESSERT

Triple Chocolate Bavaois Slice

Praline ice cream, caramelised hazelnuts

Yuzu Brûlée Tartlet

Chantilly cream, grapefruit, citrus sauce

Cheese Selection

Cheese Selection served with quince paste, fresh grapes, hand-rolled lavosh

*All Eftpos cards incur a processing fee of 0.5%. All credit and debit cards incur a processing fee of 1%-1.5%.
Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.



SET MENU ONE

Available for groups of up to 14 guests

Three-courses

\$120pp

TO START

Sourdough

Smoked house butter

ENTRÉE

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Venison Tartare

Smoked egg yolk, potato crisps

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

MAIN

Harissa Roasted Cauliflower

Smoked eggplant, labneh, pomegranate, spiced cracker

Grilled King Salmon

Fennel, radishes, miso macadamia butter

Wanderer Sirloin (MB3+)

Served pink, Café de Paris butter

SIDES

Duck fat potatoes, thyme & sea salt

Seasonal lettuce & herb salad, chardonnay dressing

Broccolini, anchovy, chilli & sunflower seeds

DESSERT

Triple Chocolate Bavaois Slice

Praline ice cream, caramelised hazelnuts

Yuzu Brûlée Tartlet

Chantilly cream, grapefruit, citrus sauce

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

\$150pp

TO START

Sourdough

Smoked house butter

Oysters

Apple and cucumber mignonette

ENTRÉE

Hiramasa Kingfish

Eggplant caviar, smoked salmon roe, burnt orange

Venison Tartare

Smoked egg yolk, potato crisps

Caramelised Pork Jowl

Grilled squid, spiced pear, toum

Zucchini Tart

Goats curd, lemon, thyme

MAIN

Berkshire Pork Cutlet

Compressed apple, apple purée, 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

Seasonal lettuce & herb salad, chardonnay dressing

Broccolini, anchovy, chilli & sunflower seeds

DESSERT

Triple Chocolate Bavaois Slice

Praline ice cream, caramelised hazelnuts

Yuzu Brûlée Tartlet

Chantilly cream, grapefruit, citrus sauce

Cheese Selection

Cheese Selection served with quince paste, fresh grapes, hand-rolled lavosh

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