

## SHARED SET MENUS

*Available for groups of 4 or more, full table required*

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### 50.0 PER HEAD

#### SMALL PLATES TO SHARE

Tuna, smoked ponzu, wasabi

Potato cakes, saltbush, yuzu kosho mayo (v)

Salt & pepper tofu, sugar snap peas, sesame, charred snake bean salad (vg, gf)

Fried chicken, kimchi spice, ssamjang (gf) ✎

Young cauliflower, miso, furikake (v, gf)

#### MAIN

*pre-select one of the following to share:*

Aylesbury half duck, fermented rice pancakes, accompaniments (gf)

Our ssäm: pork knuckle, kimchi vegetables, lettuce, herbs, rice (gf)

Lamb shoulder 'barbacoa', bush tomato mole, nixtamalized corn tortillas (gf)

Charcoal chicken, peanut hoisin, szechuan pickle, hand bao

### 60.0 PER HEAD

#### SMALL PLATES TO SHARE

Tuna, smoked ponzu, wasabi

Potato cakes, saltbush, yuzu kosho mayo (v)

Salt & pepper tofu, sugar snap peas, sesame, charred snake bean salad (vg, gf)

#### MAIN

*pre-select two of the following:*

Coal fired lamb shoulder, fermented hot sauce

Jack's Creek Black Angus Rump Cap, pepper sauce (gf)

Aylesbury half duck, fermented honey (gf)

Coal fired 'Cone Bay' barramundi fillet, native sauce & coconut rice (gf)

Soy charcoal chicken, Japanese tare sauce

#### SIDES

Steamed greens, garlic, ginger (vg)

Somerset Farm mixed leaves (v, gf)

## CHOICE SET MENU

*Available for groups of 4 or more, full table required*

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65.0 PER HEAD

### SHARED ENTRÉE - 3 CHOICE MAIN

#### SMALL PLATES TO SHARE

Tuna, smoked ponzu, wasabi

Potato cakes, saltbush, yuzu kosho mayo (v)

Salt & pepper tofu, sugar snap peas, sesame, charred snake bean salad (vg, gf)

#### CHOICE MAIN

Jack's Creek Black Angus Rump Cap, pepper sauce, bone marrow (gf)

Soy charcoal chicken, Japanese tare sauce

Fish pie: Barramundi, smoked ocean trout, sorrel, lemon

#### SIDES

Fries, smoked garlic kewpie (v, gf)

Steamed greens, garlic, ginger (vg)

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### ADD A LITTLE SOMETHING EXTRA

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#### ADD TO YOUR SET MENU TO START

*served to the table to share*

Appellation oyster, condiments 4.0 each

Cold 'Taste of the Sea' Plate, fermented rice crumpets

+ Crystal Bay prawns, Abrolhos Island scallops, First Harvest caviar, appellation oysters  
*(recommended 1 between 3) 78.0*

#### SIDES

*served with mains (recommended 1 between 4)*

Fries, smoked garlic kewpie (v, gf) 9.0

Twice cooked potatoes 10.0

#### SHARED DESSERT

Toasted rice pavlova, kiwi fruit, passionfruit, banana (gf) 7.0 per head