



LARGE GROUP DINING

CHEF'S SELECTIONS MENU

** dishes served share-style when ready*

ADMIRAL'S

brioche | chickpea | taramasalata

fried zucchini flowers | provolone | smoked paprika emulsion

quail | cucumber | harissa | iceberg

baked jap pumpkin | pistachio | pepita | bay leaf emulsion

char grilled flank | pomme anna | truffle beurre blanc | chives

46 pp

CAPTAIN'S

hummus | basil oil | flatbread

yellow zucchini | parsley | parmesan | pangrattato | lemon

hot smoked trout | jerusalem artichoke | soured cream | oyster mushroom | shiso

roasted cauliflower | goat's curd | dukkah | bottarga

crispy lamb shoulder | butternut tagine | cous cous | harissa | raita

53 pp

LIEUTENANT'S (v)

hummus | basil oil | flatbread

fried zucchini flowers | provolone | smoked paprika emulsion

baby cucumber | buffalo mozzarella | labneh | chervil | herb oil | sourdough

yellow zucchini | parsley | parmesan | pangrattato | lemon

roasted cauliflower | goats curd | dukkah | date & almond butter

41 pp

v - vegetarian

To assist in paying our staff penalty rates, a surcharge of 10% on Sat-Sun & 15% on public holidays will apply



LARGE GROUP DINING

SET PRICE A-LA CARTE MENU

APPETISER

(each guest chooses one dish)

brioche | smoked chickpea, taramasalata (v*)

quail | cucumber, harissa, iceberg (gf*)

ENTREE

(each guest chooses one dish)

baby cucumber | buffalo mozzarella | labneh | chervil | herb oil | sourdough (v)

yellow zucchini | parsley, parmesan, pangrattato, lemon (v)

hot smoked trout | jerusalem artichoke | soured cream | oyster mushroom | shiso (gf*)

spiced lamb ribs | pickled green chilli | anchovy emulsion (gf*)

MAIN

(each guest chooses one dish)

baked jap pumpkin | pistachio | pepita | bay leaf emulsion (v)

crispy lamb shoulder | butternut tagine | cous cous | harissa | raita

char-grilled beef flank | pomme anna | truffle beurre blanc | chives (gf*)

fried chicken | roasted jerusalem artichoke | macadamia cream | fennel seed

DESSERT

(each guest chooses one dish)

strawberry & orange blossom granita | vanilla cream, white chocolate (v, gf)

coconut sorbet | pineapple, pannacotta, mint, lime (v, gf)

appetiser, main, dessert52 pp

appetiser, entree, main57 pp

entree, main, dessert 62 pp

appetiser, entree, main, dessert 69 pp

v - vegetarian, v - vegetarian option*

gf - gluten-free, gf - gluten-free option*

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CANAPES

COCKTAIL FUNCTION PACKAGES

COLD CANAPES

Sydney **rock oyster** w/ lemon & coriander granita (gf*)
 Duck & pistachio **rilette** (gf*)
 Beetroot, goat's curd & **pickled shallot tart** (v, ve*, gf*)
Guanciale w/ melon & vincotto (gf*)
 Cured **kingfish** w/ yoghurt & preserved lemon (gf*)
 Fennel, apple & pomegranate **remoulade** (ve, gf*)

HOT CANAPES

Smoked **tomato tart** w/ polenta & pecorino (v, gf*)
 Hot **smoked trout** w/ pomegranate & apple remoulade (gf*)
 Char grilled **oyster mushroom** w/ yellow miso (v, gf*)
 Blue swimmer **crab & chilli arancini**
 Panko **prawn** w/ avocado & lime
Beef flank w/ bearnaise & brioche (gf*)
 Heirloom tomato & basil **toastie** (ve)
Fried chicken w/ lyonnaise & fennel
Pumpkin arancini w/ pepita emulsion (ve)
 Smoked pea & coriander **san choy bow** (ve, gf)
 Caramelized Jerusalem **artichoke** w/ cos & pickled radish (ve, gf)

SUBSTANTIAL

Fried **zucchini flowers** w/ provolone & smoked paprika emulsion (v)
 Green pea **risotto** w/ mint oil & ricotta (v, gf*)
 Hot smoked **trout** w/ fennel, pomegranate & apple (gf*)
Fried chicken w/ miso mayonnaise & pickled cucumber
 Caramelized Jerusalem **artichoke** w/ cos & pickled radish (ve, gf)
Lamb ribs w/ pickled green chilli & anchovy emulsion (gf*)

PACKAGES (min 20 guests)

Bronze (4 canapes + 1 substantial)	28
Silver (6 canapes + 1 substantial)	37
Gold (8 canapes + 2 substantial)	56

BY THE PIECE (min order 20 per piece)

canapes	4.5
substantial	10

v - vegetarian, ve - vegan, ve - vegan option, gf - gluten-free, gf* - gluten free option*
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PLATTERS

COCKTAIL FUNCTION PACKAGES

Cheese (v, gf*)

brilliant savarin white mould (france) | pyengana cheddar (australia) |
tarago river gippsland blue (australia) | epioques wash rind (france) |
raisin & quince butter | house-made fennel lavosh

90

Charcuterie (gf*)

sopressa | nduja | pickled carrot | olives | cornichons | zaalouk | sourdough

76

Thick-cut chips (v)

chickpea miso mayonnaise

45

Grilled flatbread (v)

hummus | mint oil

52

Mixed canape selection (v*, gf*)

chef's selection of canapes (30 pieces)

145

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