



LARGE GROUP DINING

CHEF'S SELECTIONS MENU

** dishes served share-style when ready*

CAPTAIN'S

brioche | chickpea | taramasalata | citrus

lamb ribs | aleppo chilli | dukkah | smoked labneh

burnt eggplant | heirloom tomato | zucchini cream | serrouda | basil oil

hot smoked ocean trout | couscous | zucchini | pickled green chilli | curd | bottarga

charcoalled flank steak | aleppo pepper | pommes anna | smoked sour cream

46 pp

ADMIRAL'S

hummus | cauliflower | pomegranate | khobz

beef tartare | chermoula | spring onion msemen | cured hens egg | parmesan

squid | cumin | sea salt | quince aioli | yellow zucchini

roasted hen & olive tagine | burnt onion | couscous | sweet potato | pumpkin

mechoui lamb | baharat salted tomato emulsion | silan | chickpea | quinoa

57 pp

LIEUTENANT'S (v)

hummus | cauliflower | pomegranate | khobz

charred carrot & haloumi cigars | za'atar | oat | pomegranate | sticky honey

roasted baby beetroot & fennel | burnt honey | jben | pistachio | tarragon

wild mushrooms | australian black barley | caramelised yoghurt | sherry

roasted pumpkin | pistachio | baba | burnt onion | labneh

46 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

(host chooses one dish for table, served one between two)

brioche | chickpea | taramasalata | citrus (v*)

hummus | cauliflower | pomegranate | khobz (v)

ENTREE

(each guest chooses one dish)

roasted baby beetroot & fennel | burnt honey | jben | pistachio | tarragon (v*)

beef tartare | chermoula | spring onion msemen | cured hens egg | parmesan

wild mushrooms | australian black barley | caramelised yoghurt | sherry (v)

squid | cumin | sea salt | quince aioli | yellow zucchini (gf)

MAIN

(each guest chooses one dish)

charcoalled flank steak | aleppo pepper | pommes anna | smoked sour cream (gf)

roasted pumpkin | pistachio | baba | burnt onion | labneh (v)

roasted hen & olive tagine | burnt onion | couscous | sweet potato | pumpkin (gf*)

mechoui lamb | baharat salted tomato emulsion | silan | chickpea | quinoa

DESSERT

(each guest chooses one dish)

dark chocolate | poached mandarin | baklava (gf*)

malabi | rosewater | milk | raspberry (gf)

appetiser, main, dessert	53 pp
appetiser, entree, main	57 pp
entree, main, dessert	65 pp
appetiser, entree, main, dessert	71 pp

v - vegetarian, v* - vegan option

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

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