



LARGE GROUP DINING

CHEF'S SELECTIONS MENU

** dishes served share-style when ready*

CAPTAIN'S

spiced brioche | taramasalata | zhoug butter
lamb cigars | black garlic emulsion
cher moula octopus | housemade ricotta | roast capsicum | hazelnut
pork collar | zhoug | kohlrabi | golden raisin
baharat duck leg | smoked garlic labneh | persimmon | spiced potato
47 PP

ADMIRAL'S

hummus | flatbread | za'atar | spiced herb oil
chicken & currant pastilla | sumac yoghurt
grilled prawns (6) | puffed rice | baharat | orange
beef shoulder | red chermoula | sesame puree | basil | garlic sauce
lamb shoulder tagine | labneh | cous cous | preserved lemon
57 PP

LIEUTENANT'S (v)

felafel | chilli oil | labneh
black & pearl barley risotto | shitake | chestnut | asparagus | feta
harissa pumpkin | almond | pepita | raisin | labneh
grilled eggplant | muhammara | almond tarator | eggplant chip
whole roasted broccoli | yellow harissa | dukkah | lemon myrtle oil
47 PP

v - vegetarian

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



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SET PRICE A-LA CARTE MENU

APPETISER

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

spiced brioche | taramasalata | zhoug butter

hummus | flatbread | za'atar | spiced herb oil (v)

ENTREE

(each guest chooses one dish)

black & pearl barley risotto | shitake | chestnut | asparagus | feta (v, ve*)

pork collar | zhoug | kohlrabi | golden raisin (gf, df*)

grilled eggplant | muhammara | almond tarator | eggplant chip (ve, df)

beef shoulder | red chermoula | sesame puree | basil | garlic sauce (gf, df)

MAIN

(each guest chooses one dish)

grilled prawns (6) | puffed rice | baharat | orange (gf, df*)

whole roasted broccoli | yellow harissa | dukkah | lemon myrtle oil (ve, gf, df)

lamb shoulder tagine | labneh | cous cous | preserved lemon (gf*, df*)

baharat duck leg | smoked garlic labneh | persimmon | spiced potato (gf)

DESSERT

(each guest chooses one dish)

citrus granita | coconut sorbet | halva | white peach | kaffir lime (ve, gf, df)

muttabaq | pistachio | apricot | pashmak (v)

appetiser, main, dessert	54 pp
appetiser, entree, main	58 pp
entree, main, dessert	67 pp
appetiser, entree, main, dessert	73 pp

v - vegetarian; v* - vegetarian option; ve - vegan; ve* - vegan option

gf - gluten-free; gf* - gluten-free option; df - dairy free; df* - dairy free option

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