



\$55.00 / head

bread, zaatar, local olive oil, pickles, mustard
charred cauliflower croquettes, miso mayo, ground black rice
buffalo wings, blue cheese dip, pickled cucumber
lamb shoulder, peas, pecorino, labne, capers, fried curry leaf
local asparagus, chilli caper oil, lemon
churros, salted caramel ice cream, cinammon
lime yoghurt, crack crumble, meringue, zest

\$79.00 / head

prosecco on arrival
bread, zaatar, local olive oil, pickles, mustard
charred cauliflower croquettes, miso mayo, ground black rice
buffalo wings, blue cheese dip, pickled cucumber
pulled beef tacos, sour cream, salsa, sriracha, shallots, corriander
beef brisket, chorizo, charred onion, corn + black bean, smoked bbq sauce
local asparagus, chilli caper oil, lemon
churros, salted caramel ice cream, cinammon
lime yoghurt, crack crumble, meringue, zest