$75 Banquet Menu

Millers' Local Bakehouse Sourdough
roast garlic butter

Heirloom Tomatoes
bagna cauda · anchovies · basil · sherry vinegar

Bresaola
shishito peppers · olive oil

Prosecco & Pea Risotto
mascarpone · parmigiano reggiano · nasturtium

Chargrilled Lamb Rump
artichoke alla romana · green peppercorn

Mixed Leaves
eschalot · balsamic

Olive Oil Semifreddo
macerated strawberries • almond soil • mint

10% SUNDAY & 15% PUBLIC HOLIDAY SURCHARGE

$85 Banquet Menu

(4 people min)

Millers' Local Bakehouse Sourdough
roast garlic butter

Heirloom Tomatoes
bagna cauda · anchovies · basil · sherry vinegar

Bresaola
shishito peppers · olive oil

Veal Tartare
tonnato · cornichons · eschalot · tobasco · mustard · pasta fritta

Prosecco & Pea Risotto
mascarpone · parmigiano reggiano · nasturtium

Pappardelle
duck ragu · pecorino · pistachio pangratatto · sage

Little Joe Bistecca Gippsland VIC
800g · pure black angus mb4+· salsa verde

Mixed Leaves
eschalot · balsamic

Gianduja Zuppa Inglese
dulce de leche · coffee zabaglione · cantucci

10% SUNDAY & 15% PUBLIC HIOLIDAY SURCHARGE