



Feast Menu

\$119 per person | Minimum 4 people

Sourdough, Cultured butter, Olsson salt

Mushroom Stifado: swiss brown, jalapenos, lemon, thyme

Oysters, mignonette, lemon

Poached prawns, Marie Rose

Wild mushroom pate, porcini, barossa bark

Stracciatella, witlof, macadamia, muscatel vinegar

Crab & saffron gigli, cavolo nero, aleppo pepper, scampi caviar

Chateaubriand: pasture fed Black Angus, buerre rouge, jus

Roasted chat potatoes, garlic chives, lemon

Charred broccolini, smoked almonds

Witlof, endive & granny smith salad, verjus vinaigrette

Poached peach, macadamia, earl grey, mascarpone, honeycomb

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.