



Group Options

Available for groups of **12 to 40 people**

Glass of sparkling wine included

Entrée & Main Course or Main Course & Dessert

Two Course 86

Entrée, Main Course & Dessert

Three Course 95

Add cheese - 30g / 14 - each additional cheese 7.5
served with muscatel grapes, green apple, walnut bread, lavosh

Please note: variations when catering for larger numbers can be made in consultation with our Restaurant Manager

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.



Group Menu

Entrée

Hiramasa kingfish ceviche, miso, green chili, yuzu, crispy potato

Rannoch Farm quail breast, ras el hanout, barley, pickled zucchini, labneh

Carnaroli risotto, pumpkin, pepitas, gruyère cheese, garlic flowers

Main

Local fish, cauliflower, Southern calamari, celery, lemon, black velouté

Honey-glazed duck breast, variations of beetroot, potato, fermented apple, rosemary

Cape Grim eye fillet 'Diane style', mushrooms, mustard, Brandy, dauphine potato

Green peppercorn potato gnocchi, grilled zucchini, capsicum, pickled mushrooms,
parmesan foam, fried roquette

Dessert

Leatherwood honey brûlée, malt crumble, lavender, Hellyer's Road whisky ice cream

Textures of rhubarb, buttermilk cream, milk crumb, raspberries, licorice root, infused whey

Warm chocolate brownie, mandarin compote, yoghurt sorbet, hazelnuts

TEA or COFFEE