



Sample sharing menus for groups of 10 or more

\$40 per person-

Havana Brothers Bakehouse Sourdough with Cultured Butter and Iliada Olive Oil
Pan Roasted and Pickled Mushrooms with Sage, Garlic and Meyer Lemon*
Haloumi with Sweet Red Pepper Relish and Rosemary Oil on Grilled Bread
Crisp Roast Pork Belly, Coco Bean Puree, Pernod Braised Fennel and Burnt Orange*
Crushed Gourmet Potatoes with Confit Onion, Capers, Nigella Seeds and Orange*
Stout Braised Beef Cheek, Roasted Cauliflower, Bone Marrow Dukkah and Red Dulse*
Winter Salad of Radicchio, Savoy Cabbage, Spiced Brazil Nuts, Purple Carrot and a Buttermilk Dressing*

\$50 per person-

Citrus Cured Salmon with a Ponzu Dressing and Shiso*
Haloumi with Sweet Red Pepper Relish and Rosemary Oil on Grilled Bread
Pan Fried Fish, Aromatic Smoked Mussel Sauce with Roasted Jerusalem Artichoke Puree*
Roasted Spiced Butternut, Wine Pickled Sultanas, Toasted Seed Mix with Sour Iranian Lemon*
Crisp Roast Pork Belly, Coco Bean Puree, Pernod Braised Fennel and Burnt Orange*
Crushed Gourmet Potatoes with Confit Onion, Capers, Nigella Seeds and Orange*
Stout Braised Beef Cheek, Roasted Cauliflower, Bone Marrow Dukkah and Red Dulse*
Winter Salad of Radicchio, Savoy Cabbage, Spiced Brazil Nuts, Purple Carrot and a Buttermilk Dressing*



Additions-

\$4 per head-Harissa Spiced Almonds and Warm Olives
\$5 per head-Sautéed Prawns in Kashmiri Chilli and Garlic (**house specialty**)
\$5 per head- Oysters with Seasonal Dressing*
\$10 per head-Pan Seared Venison with Pickled Cherries and Bitter Chocolate Jus*



Dessert (please let us know if you'd prefer us to offer desserts menus on the night)

\$2 per head - Chocolate Truffle
\$10 per head- Tangelo and Valrhona Chocolate Sorbet or Lemon Cream with Sticky Almonds
\$16 per head- Cheese Board, Fig and Walnut Chutney and Oat Crackers



Vegetarian/Vegan Menu

Replace Sashimi with - Warm Marinated Olives
Replace Haloumi with - Hummus and Housemade Bread
Replace Fish with - Pan Roasted and Pickled Mushrooms with Sage, Garlic and Meyer Lemon.
Replace Pork with - Warm Bulgur Wheat and Vegetable Salad
Replace Beef with – Roast Aubergine and Pomegranate Soused Sultanas

*All food is subject to seasonal availability (NB. The dressings on the Beef, Pork, Lamb, Fish, Venison and Potatoes).