

group dining menu

two course 70 | three course 85

mushroom parfait, red onion jam, lion's mane, tête de moine, grilled sourdough
seared tuna, stracciatella, pickled shallot, pistachio, olive, pickled chilli
smoked duck, celeriac schnitzel, rémoulade, fried capers, kale, watercress
beef cheek ragù, orecchiette, parmesan, pangrattato

ricotta gnocchi, markwood mushrooms, pumpkin, sage, buffalo mozzarella, pepita pesto
grilled prawns, lemon + pea risotto, mascarpone, fennel, rocket, parsley
free range pork belly, cauliflower purée, spinach, freekeh, raisins, pine nut agrodolce
black angus eye fillet (200g), parsnip purée, kipfler potatoes, leek, confit garlic, truffle butter

rice pudding, blood orange marmalade, pecans, spiced custard, tuile
affogato al caffè | topolino caramel + walnut gelato, s&k classic muscat, fresh espresso

add sides

mixed leaves, house dressing / 8
broccolini, white bean, lemon, hazelnuts / 12
caramelised onion & potato gratin, brie / 12

add snacks

fries + truffle oil / 6
house made woodstock flour sourdough, whipped beurre noisette / 2pp
toolunka creek mixed olives, marinated, warmed / 10
pacific oyster, lemon mignonette / 4.5ea
pulled pork croquette, bbq aioli / 4ea
chicken liver + muscat parfait choux bomb, quince jam / 4ea
jamón, potato crisps, pickled chilli, comté / 16
salmon rilette, roe, cucumber, sourdough crisps / 15
two cheeses, fruit, quince paste, crackers / 18