

set menus (minimum 4 people)

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HOWARD'S BANQUET \$60 per head

CHRIS'S GARLIC SOURDOUGH garlic butter, parsley  
SAUSAGE ROLL pork and veal, pickled rhubarb, mustard cream  
SOFT MOZZERRELA zucchini, mint, olive oil  
KING PRAWNS torched, prosciutto, grapes, oregano  
MUSHROOMS brioche, whipped garlic, sherry mouse, nettle

WHEY BRAISED LAMB OR  
SNAPPER poached, chorizo, tomato, olive

MASH & GRAVY our way with chicken fat  
BABY COS soy beans, cured egg yolk, shallot

MOTHER IN LAW orange cake, pine nut, aniseed

VEGETARIAN BANQUET \$50 per head

CHRIS'S GARLIC SOURDOUGH garlic butter, parsley  
OLIVES charred orange, pickled garlic, fennel seed  
MUSHROOMS brioche, whipped garlic, sherry mouse, nettle  
SOFT MOZZERRELA zucchini, mint, olive oil  
SMOKED PUMPKIN WEDGE whipped garlic mousse mint and seeds  
CAULIFLOWER twice cooked, vadouvan spice, yogurt, almond, pickled radish  
BABY COS soy beans, cured egg yolk, shallot

MOTHER IN LAW orange cake, pine nut, aniseed

**BOTTOMLESS CHAMPAGNE LUNCH \$30 per person**

Saturday to Sunday lunch only

A luxurious 2 hour experience befitting this space  
with Piper Heidsieck

Only available as part of dining experience (not including Sunday Roast)

**SUNDAY ROAST - ALL DAY SUNDAY \$20 per person**

Sunday only

Roast meat on rotation, served with Daily house baked sourdough, Hassle back potatoes,  
Yorkshire pudding, Brussel sprouts, smoked pumpkin and gravy