



Shared Group Menu

To Start

Adina Mixed Olives | olive grissini

Hunter Valley Sourdough Ciabatta | Coppertree Farms cultured butter

Entrée

Charcuterie | terrine, wagyu bresaola, capocollo, lonza, beetroot chutney, balsamic onion

Garden Greens | asparagus, pea, onion, radish, mixed cress

Tortelloni | fresh pasta parcels, prawn, white fish, lobster bisque

Main

Lamb shoulder | cauliflower, chimichurri, lamb jus

Duck confit | beetroot, baby pear, duck stock reduction

Risotto | mother fungus wild mushroom, truffle pesto, pecorino

Goats Curd | roasted baby beetroot, garden petite herbs

To Finish

Mini Boutique Cakes Petit Fours Tartlets

Cheese | Rose Lambert's vine ash brie, hunter blue, aged cheddar

Three courses | 130pp

Inclusive of one glass of Sparkling Wine & Christmas Bon Bons

Please note there is a 1.5% surcharge for Visa, MC, Amex and 2.25% for Union Pay, JCB and Diners.

A public holiday surcharge of 15%