

# LUNCH SHARE MENU

*\$110 per person  
for groups of 8-12 guests*

## APPETISERS

Cows milk curd with golden beetroot, stone fruit & bottarga  
Coal roasted fish served with lemon, cucumber & brown butter  
Green rice crumbed prawns with chilli & ginger pickle salad

## MAINS

Fish grilled on pandan leaf with cabbage,  
cashew nut & toasted lemon grass  
Ash roasted pumpkin with seed miso, preserved citrus & chicory  
Wagyu cooked in fennel ash with bay leaf oil, lettuces & chickpea

## DESSERT

Spent beer grain sponge with fresh mascarpone,  
wattleseed & grilled orange

# DINNER SHARE MENU

*\$110 per person  
for groups of 8-12 guests*

## TO START

Squash with preserved lemon, macadamia miso & mustard leaf  
Pickled octopus with tomatillo, watercress & albacore 'nduja

## ENTRÉE

Coal roasted fish served with lemon, cucumber & brown butter  
Whole meal noodles with grilled squid, sour tomato & roasted kelp

## MAIN

Paperbark roasted fish with zucchini, onion & almond  
Glazed lamb with chickpeas, cabbage & capers

## DESSERT

Strawberry & strawberry gum with riberry,  
yoghurt sorbet & meringue

Paper Daisy

