



Shared Feast

Peruse a selection of Chef's favourites from our current menu. For our full menu options please contact our events team on 9221 4110.

Seafood

Tuna Nicoise, Snake Beans, Crimson Potatoes, Olives, Duck Egg, Heirloom Tomatoes, Parmesan, Sourdough Crisp df

Plate Size Whole Barramundi, Sautéed Dandelion, Chilli Garlic & Herb Butter, Foraged Sea Herbs gf

Chargrilled Fremantle Swordfish, Burnt Tomato Sauce, Braised Fennel, Courgette, Soft Herb Salad gf, df

Heyders Hot Smoked King Salmon, Roasted Fennel, Baby Radish, Fennel Cream, Picked Dill gf

Grilled Line Caught Fish, Crab Fried Rice, Black Bean Sauce, Crispy Egg, Fried Shallot gf, df

Butterflied Market Fish, Cavolo Nero, Whipped Potato, Lemon Dill & Caper Oil gf, df

Skull Island BBQ Prawns, Mojo Rojo, Char Grilled Peppers, Chorizo gf

Spaghetti Alle Vongole, Shark Bay Clams, Slow Cooked Sun Blush Tomatoes, Confit Garlic, Lemon & Parsley Oil df

Poultry

Chicken & Mushroom Ballantine, Sautéed Greens, Red Pepper Pesto, Chicken Jus gf

Sous Vide Mount Barker Chicken Breast, Sautéed Rapeseed, Crispy Pancetta, Chilli & Garlic, Grilled Lemon Dressing gf, df

Butter Milk Fried Chicken Wings, Heyders Fermented Hot Sauce, Blue Cheese Sauce, Celery

Pan Roast Duck Leg, Beetroot Purée, Pickled Beetroot, Baby Kale, Pickled Onion & Pomegranate Gel gf

Peking Duck Salad, Roasted Hoisin Duck, Pickled Sesame Cucumber Salad, Carrot, Peanut & Mint Slaw, Pancake Crisps df



Pork

Crispy Porchetta, Liver & Sage Stuffing, Roasted Apple Puree & Grilled Spring Onion Relish
df

Pressed Crisp Pork Belly, Triple Cooked Potatoes, Roast Baby Carrots, Spring Pea & Garlic
Aioli gf, df

Salt Baked Pork Shoulder, Shallot & Miso Puree, Pickled Red Onions,
Grilled Saltbush Carrots gf, df

Char-Siu Pork Collar, Roasted Choy Sum, Pickled Chinese Cucumber,
Sesame & Chilli Corn Cakes

Beef

Chargrilled Stirling Ranges Tomahawk Steak, Roasted Market Potatoes,
Beef Jus gf, df

Chargrilled Beef Skirt, Smoked Soubise, Chimichurri, Broccolini gf

Seared Beef Fillet, Truffled Mash, Braised Beef Shin, Shiraz Jus gf

Seared Beef Sirloin, Asparagus, Pea Purée, Shaved Fennel, Golden Baby Beetroots &
Onion Compote gf

Koji Cured Flat Iron Beef, Smoked Potato Puree, Roasted Beets, Crispy Salt Bush, Jus gf

18 Hour Smoked Beef Brisket, Saffron Risotto, Salsa Verde gf

Lamb

Argentinian Roast Leg of Lamb, Chimichurri Sauce, Feta, Olive & Tomato Salsa gf

Sous Vide Lamb Shoulder Chargrilled on Coal, Fermented Hummus, Roasted Local
Eggplant, Lamb Jus gf, df

Black Olive Crusted Shoulder of Lamb, Smoked Piquillo Pepper Emulsion, Bbq Green
Beans, Basil gf, df

Roasted Lamb Breast, Sweet Potato Purée, Candied Onion, Shaved Radish, Summer
Greens & Tomato Salad gf

Pot-Roasted Lamb Shanks, Parmesan Creamed Polenta, Wilted Greens, Red Wine Jus df



Sides

Potatas Bravas, Chorizo, Sour Cream, Pickled Chillies gf

Polenta Chips, Fennel & Pork Sausage, Red Wine, Tomato Sugo gf

Balsamic Beetroot, Parmesan, Mascarpone, Basil, Oregano & Pine Nuts gf, v

Caramelised Fennel, Lemon Ricotta, Walnut & Rosemary Brittle gf, v

Whole Roasted Cauliflower, Curried Egg, Roasted Roots & Kale Salad gf, df, v

Crispy Dutch Cream Potatoes, Fermented Chilli Aioli, Salt Bush Dukkha gf, v

Burnt Brussel Sprouts, Crispy Bacon, Kale, Toasted Almonds, Seeded Mustard Aioli gf, df

French Fries, Wattle Salt, Lemon Myrtle Aioli gf, df, v

Salads

Toasted Nutty Israeli Couscous, Salted Pistachios, Raisin, Spring Onions, Chopped Green Beans Peppers, Olive Oil & Lemon Dressing df, v

Local Burrata, Fermented Rock Melon, Quandong, Jamon, Sea Spray gf

Salad of Roasted Beetroot, Sweet Potato & Spring Onion, Chilli Crème Fraiche & Toasted Caraway Seeds gf, v

Pickled Grape, Stilton & Caramelised Macadamia Nuts, Mixed Leaves, Orange Blossom Dressing gf, v

Green Beans, Grilled Okra, Oregano, Blood Orange & Sunflower Seeds, Char-Grilled Broccoli, Chilli, Garlic gf, df, v

Baby Cos Hearts, EVOO, Buttermilk Caesar Dressing, Parmesan gf, v

Maple Roasted Pumpkin, Smoked Almonds, Ricotta & Basil gf, v

Roast Beetroot & Orange Salad, Charred Red Peppers, Walnuts, Lemon Zest, Ashed Goat's Cheese gf, v