

# Classic Group Shared Menu

'GRAIN BAKERY' LOCAL SOURDOUGH

Pepe Saya butter

## ENTREES

BLACK & BLUE YELLOWFIN TUNA

Aleppo pepper, unagi sauce, pickled daikon (df/gf)

WAGYU BEEF TATAKI

Picked enoki, puffed quinoa, chilled mushroom consommé (gf/df)

HERITAGE BEETROOTS

Whipped goats curd, caramelised walnuts, endive (v/gf)

## MAINS

CHARGRILLED SWORDFISH

Fennel, vine leaf, buttermilk ranch (gf)

JUNEE LAMB RUMP

Black barley risotto, tomberry tomatoes, saltbush (df)

ROASTED CAULIFLOWER

White chocolate puree, chimichurri (v/gf)

## SIDES

FRIES Aioli (df/gf/v)

MIXED SEASONAL LEAVES Chardonnay dressing (v/df/gf)

## DESSERT

CARAMEL MILLE-FEUILLE

Caramel, piedmont hazelnut, vanilla bean ice cream (v)

GLAZED LEMON TART

Raspberry sorbet (v)



(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS NUTS

A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. A 10% SURCHARGE APPLIES ON SUNDAYS. ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.55% PROCESSING FEE.