

Harvest

75 pp banquet

sourdough with cultured butter
fried cauliflower, hummus, salsa verde

wild caught fish, local greens, lemon
local leaves, olive oil, harvest vinegar
roasted sweet potato, paprika, oregano salt, confit pepitas

tart, chocolate ganache, bay leaf cream

95 pp banquet

sourdough with cultured butter
fried cauliflower, hummus, salsa verde
bbq octopus, garden chimichurri

wild caught fish, local greens, lemon
pork cheek, sweet corn, jus
local leaves, olive oil, harvest vinegar
hibachi grilled zucchini, pesto a la richie, pistachio

tart, chocolate ganache, bay leaf cream

115 pp banquet

2 Oysters per person
sourdough with cultured butter

anchovies, crostini, parmesan crisp, olive
fried cauliflower, hummus, salsa verde
bbq octopus, garden chimichurri

wild caught fish, local greens, lemon
sirloin, umeboshi jus, garden mustard leaves
local leaves, olive oil, harvest vinegar
hibachi grilled zucchini, pesto a la richie, pistachio

tart, chocolate ganache, bay leaf cream

10% surcharge applies sundays. 15% public holidays. 1.5% all credit, debit & amex cards