

Harvest

## 75 pp Group Dining Menu

Oysters with burnt lemon & thyme or natural 7 ea

Sourdough with whipped butter

Fried cauliflower, hummus, garden salsa verde

Market fish, lemon, local greens

Local leaves, olive oil, harvest vinegar

Chips, paprika & oregano, aioli

Macadamia slice, chocolate, oat milk sorbet

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## 95 pp Group Dining Menu

Oysters with burnt lemon & thyme or natural 7 ea

Sourdough with whipped butter

Fried cauliflower, hummus, garden salsa verde

Bbq octopus, garden chimichurri

Market fish, burnt butter, lemon, local greens

Pork belly, agrodolce, jus

Local leaves, olive oil, harvest vinegar

Chips, paprika & oregano, aioli

Macadamia slice, chocolate, oat milk sorbet

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## 115 pp Group Dining Menu

Oysters with burnt lemon & thyme or natural

Sourdough with whipped butter

White anchovy, crostini, parmesan crisp, olive

Fried cauliflower, hummus, garden salsa verde

Bbq octopus, garden chimichurri

Market fish, lemon, local greens

Bbq sirloin, umeboshi jus

Local leaves, olive oil, harvest vinegar

Hibachi grilled zucchini, pesto, almonds

Macadamia slice, chocolate, oat milk sorbet