

Sample Events Menu

Please select one dish from each section below. All menu options can be served either family style or individually plated depending on your preference.

TO START

Bagna Cauda

Pickled, raw, sautéed and fermented vegetables with anchovy sauce

or

Beet Salad

Salted baked beetroot and radicchio salad

or

Little Gem

Gem lettuce, crispy black bean tempeh, aromatic herbs and green goddess dressing

TO FOLLOW

Shio Koji marinated grilled seasonal vegetable steak

served with Miso smoked aubergine purée, crispy leeks

or

Grilled flank steak

served with Miso smoked aubergine purée, crispy leeks

or

Miso marinated pan fried catch of the day

Served with black bean purée, purple radicchio and broccoli

TO FINISH

Raw honey, yogurt mouse served with preserved fruit

or

Adzuki bean tart served with cinnamon cream

or

Seasonal fruit coconut pavlova

