

M O V E A B L E  
F E A S T

*Tables for Sharing*

*Traditional Dinner \$39*

garden herb roasted chicken w' garlic cream  
slow cooked apple cider pork  
seasalt & olive oil roasted baby potatoes w' cream fraiche & dill  
rosemary roasted market vegetables  
olive oil tossed garden greens w' garlicky sunflower seeds  
crisp green apple and roasted walnut salad  
vine tomatoes, bocconcini, basil & balsamic

*Graziers Table \$49*

rubbed & roasted thyme & peppercorn porterhouse beef  
herbs provencal chicken w' vermouth & caramelised garlic  
roasted garlic butter mushrooms  
seasalt & olive oil roasted baby potatoes w' cream fraiche & dill  
rosemary roasted market vegetables  
baby beets w' puy lentil, goats cheese & hazelnuts  
fresh shaved fennel, asparagus & rocket salad

---

Add on... Artisan bread basket \$2

*Flower Moon \$55*

twice cooked master stock pork belly w' anise chilli caramel  
fragrant lotus leaf wrapped chicken w' ginger & shallot soy  
fried schezuan pepper tofu w' chilli bean paste  
crispy duck w' plum sauce  
steamed jasmine rice  
steamed asian greens w' sesame & oyster sauce  
basket of spring rolls

*Dreaming of Istanbul \$55*

classic sumac & black pepper rubbed lamb cutlets  
baharat roasted chicken w' peppers & youghurt  
beef, pinenut & pomegranet molasses borek  
sehriyeli pilav Rice  
perfectly chopped turkish salad  
olives, sumac onions, pickles, white cheese in olive oil  
mezze selection w' stack of warm pide bread

*...its just so Greek \$55*

grilled ouzo marinated octopus  
fried calamares w' skordalia  
roasted lamb shoulder w' oregano, bay & lemon  
eggplant moussaka  
lemon lemon lemon chicken, pine honey & oregano  
feta & kalamata greek salad  
fasolakia green beans  
tatziki w' breads

## *La Dolce Vita \$55*

fresh tuna sicilian polpette  
hand rolled pasta cacio e pepe  
chicken, sage & proscuitto saltimbocca alla romano  
roast porchetta w' fennel & garlic  
arancini alla norma  
polenta w' butter & pecorino  
bitter & spicy leaves, shaved fennel w' red wine vinegar  
classic caponata & ciabatta w' olive oil

## *Souk Market \$65*

tagine of chicken, apricots, cardamon & peppers  
harissa lamb w' date molases & green olives  
roasted merguez sausage w' preserved lemon & pinenut  
grilled chermoula white fish & prawns  
pearl cous cous w' fried eggplants & barberries  
chickpea & white bean loubia  
mint & currant & orange carrot salad  
zalouk, mint youghurt & crusty bread

## *Lunch in Paris \$65*

charcuterie selection w' cheese, pate & cornichon  
farm house style chicken, pistaschio & cognac terrine  
cruditee w' remoulade  
baguette - butter  
peppered beef flanchet w' bernaise sauce  
puy lentils w' roast baby carrots  
ratatouille  
leafy 'bistro' salad w' tarragon vinegar & roasted walnuts

## *Grazing Tables \$29*

Select cheeses, small goods, smoked trout, hand made dips, pate, terrine, breads, crackers, crostini's, fresh-dried-paste fruits, olives, pretzels, market vegetable's pickled-fresh & charred, chocolate & candy trail

## *Milk Bar \$25*

hand crafted shakes by our milk bar attendant  
glazed & filled donuts  
cookies, yoyo's & momo's  
candy, caramel & salty popcorn cones  
confetti layer cake  
cream, fairy floss, oreo's & musk sticks

## *Kick Start \$39*

fresh fruit & chia coconut pudding  
smashed avocado platter w' feta, lemon & olive oil  
roasted garlic & thyme mushrooms  
roasted rosemary tomatoes  
baby breakfast chipolatas  
hash browns  
creamy chive scrambled eggs  
thin sliced bacon  
warm ciabatta rolls, croissants, brioche rolls  
sweet pastry & muffin basket

## *Office Appreciation Day! \$39*

big fresh caesar salad  
roasted sesame & soy chicken wings  
french fries w' smoked garlic aioli  
fried fish taco's  
guacamole & cornchips  
baby cheeseburgers  
glazed donuts  
fruit platter  
rocky road

## *Dessert \$12*

chocolate truffle cake  
whiskey & walnut tart w' thick cream  
chocolate & cardamon fondant cake w' ginger anglaise  
vanilla, pear & almond tart  
baked lemon tart w' orange blossom cream  
vanilla creme brulee w' fresh berries  
tiramisu  
boozey ricotta cassata bombe  
coconut cream caramel  
rosewater meringue w' plums & raspberries  
limoncello tiramisu  
prune & armagnac semifreddo  
white chocolate & passionfruit nougatine  
marsala chai baklava  
kirsh & cherry black forest cake  
coconut & almond milk pudding w' ginger apricots  
brie & blue w' quince, honey & oatcakes  
fresh watermelon w' white rum & mint