
GROUP DINNER & DESSERT MENU

To begin, to share

Wood fired flatbreads, with Tuscan white bean dip (v)

Seasonal pickled vegetables (v)

Chicken liver parfait, chai spiced maple, black pepper

Followed by

Wood fired cauliflower, tahini yoghurt, coriander zhoug, puffed grains (v)

Pumpkin risotto, cavolo nero, burnt sage butter, parmesan, walnut, balsamic

Larger dishes

Greenstone Creek sirloin, Aleppo chilli butter, wagyu potato wedges

Crispy wood fired potatoes, parmesan, smoked paprika

Mixed leaf salad, citrus dressing, fresh herbs (v)

To finish

Dark chocolate mousse, poached pear, almond brittle, passionfruit (v)

Dishes arrive from the kitchen as they're ready.
Please advise your waiter of any dietary requirements.