

group menu one  
ninety-six per person

bread

potato and rosemary sourdough, cultured butter, shiraz salt

entree

cured salmon, lemon, cucumber, crème fraiche, dill  
mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion  
pork terrine, shallot emulsion, mustard seed, apple, celery leaf

main

gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear  
corn-fed roasted chicken breast, corn puree, salt bush, jus  
saltwater barramundi, squid, prawns, bisque sauce, basil

dessert

almond & honey glaze, lemon balm  
cheesecake, raspberry, rose, toffee

additional extra

serves four

potato roschi, egg yolk, herbs	20
seasonal greens, café de paris	16
cos salad, radish, fennel, orange	16
artisanal cheese selection	45

group menu two

one hundred & ten per person

bread

potato and rosemary sourdough, cultured butter, shiraz salt

entree

cured salmon, lemon, cucumber, crème fraiche, dill

mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion

pork terrine, shallot emulsion, mustard seed, apple, celery leaf

wagyu bresaola, stracciatella, heirloom tomato, mustard, white truffle

palate cleanser

main

gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear

corn-fed roasted chicken breast, corn puree, salt bush, jus

saltwater barramundi, squid, prawns, bisque sauce, basils

beef tenderloin, cauliflower, bone marrow crust, bordelaise

dessert

chocolate fondant, passionfruit caramel, dark chocolate

almond & honey glaze, lemon balm

cheesecake, raspberry, rose, toffee

additional extra

serves four

potato roshti, egg yolk, herbs 20

seasonal greens, café de paris 16

cos salad, radish, fennel, orange 16

artisanal cheese selection 45

degustation menu

one hundred £ forty per person

a chef selection of seasonal produce from our local framers

£ producers

sample menu

amuse bouche

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oyster, chardonnay dressing, roe

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wagyu bresaola, stracciatella, heirloom tomato, mustard, white truffle

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quail, leek, marsala

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market fish, squid, prawn, bisque sauce, basils

potato and rosemary sourdough

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grass-fed sirloin, kohlrabi, bordelaise, shiso

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palate cleanser

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cheesecake, raspberry, rose, toffee