



Shared Dining Menu

For groups larger than 15 guests

\$45pp

To start for the table (GFO)

Grazing Platter (GFO)

Cured Meats | Pork Rillettes | Grilled Vegetables |
Olives | Pickles | Dip | Cheese | Warm Sourdough

Mains to share

Victorian Lamb Shoulder (GF)

Cypriot Seed Salad | Kale | Barberries |
Charred Asparagus | Pomegranate Dressing |
Tahini Yoghurt

Margherita Pizza (V)(VGO) (DFO)

Heirloom tomatoes | Sugo | Fior di late
Mozzarella | Basil | Mt Zero Olive Oil

Sides to share

Garden Salad (GF)

Mixed Leaves | Tomato | Radish | Cucumber |
Garlic Dressing

Skinny Chips (GF)

Rosemary Salt | Tomato Sauce

(V) Vegetarian | (VGO) Vegan Option | (GF) Gluten Friendly |
(GF) Gluten Friendly Option | (DFO) Dairy Free Option | (DF) Dairy Free
*Surcharge: Eftpos 1% | Public Holiday 15% | Sunday 10%

Our kitchen handles various allergens and cannot
guarantee items are free from cross-contamination.