



FEED ME

\$55 per head for shared entrée and mains

\$65 per head for entrée, main and dessert

Our Feed Me! menu is a shared banquet style feast that features a daily selection of the markets best and freshest, selected by our executive chef Geoff Lindsay.

**At least 3 dishes will be served for each course
and will include vegetable based, seafood and meat options.**

It will include some of our signature dishes and unique new treats.

Note this menu is devised on the day of the function so if you have any special requests or dietary requirements please let us know.



\$75 Set Menu

ENTRÉE- Shared

Buffalo milk Burrata w/ heirloom tomatoes, basil, fig vincotto & lavosh

Raw tuna with shredded granny smith apple, ponzu, soy, fresh wasabi leaf & root.

Wood-fire grilled Port Phillip Bay scallops with roasted pork belly, tamarind and palm sugar dressing, spearmint leaves

MAIN – *Your choice of*

Wood grilled spatchcock, hoi sin glaze, watercress, spearmint & compressed watermelon salad

Handmade ricotta cavatelli pasta w/ exotic mushrooms, pinenuts, white wine & truffle salsa

300g Scotch Fillet (cooked medium rare), red wine jus

Sides to Share

Garden Salad and Chips

DESSERT- Shared dessert & Cheese

Dessert platters

Cheese selection, quince paste, lavosh



\$85 Set Menu

ENTRÉE – *Your choice of;*

Seared Port Phillip Bay Scallops with roasted pork belly tamarind and palm sugar dressing, spearmint

Geoff's tartare of Hopkins River beef, beetroot shoots and quail egg yolk, hot buttered soldiers

Buffalo milk Burrata w/ heirloom tomatoes, basil, fig vincotto & lavosh

MAIN –*Your choice of;*

One side only seared Yellowfin Tuna, sunflower shoot and smoked fish salad with galangal and kaffir lime

Wood grilled spatchcock, hoi sin glaze, watercress, spearmint & compressed watermelon salad

Veal Schnitzel, sour dough crumbs, pan fried, with Mustard sauce and lemon dressed, Italian slaw with Parmigiano Reggiano

300g Scotch Fillet (cooked medium rare), red wine jus

Sides to Share –

Garden Salad and Chips

DESSERT- *Your choice of;*

Peanut semifreddo, salted caramel & sugar biscuit wafer

Banana split, chocolate gelato, vanilla bean ice-cream, chocolate shards & hazelnut praline

Cheese selection, quince paste, lavosh

Freshly brewed Dimattina Coffee or specialty Tea from T2



EVENT BEVERAGES

Whatever your tippie, you will find it here

Why not start your event with drinks and canapes in the bar area?

Our bar tenders can whip up some mean cocktails or if you fancy a cleansing ale we offer a selection of local and imported beers on tap or bottles.

EVENT WINE LIST

The complete wine list is available for group events and is charged on consumption.