

# GROUP MENU - ULTRA SHARING

\$ 75 PER PERSON

*"Our ultra 'dining' style shared menu. All food is served for the table with more than enough to go around. First course is great for snacks and nibbles while the enormous steak is grilled over the fire! The main courses consist of agria potato gnocchi and carved steak with lots of sides"*

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**Sourdough flat Bread /rocket-chilli butter**

**Woodfired brie /honeycomb /walnuts**

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**House smoked kahawai pate /red onion /sourdough**

**Market fish crudo /pickled celery /caper /toasted chilli oil /orange**

**Watermelon /rocket /feta /almonds /red onion /black garlic**

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**Krokets /beef brisket /beer mustard**

**HFC /free-ranged chicken /fermented chilli /spring onion mayo Roasted**

**Cauliflower /kale /brown butter /hazelnuts**

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**Line caught snapper /garden pea /lemon burre blanc /cos**

**Agria potato gnocchi /cherry tomato /green olive /ricotta /almond**

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**Crispy pork belly /apple & fennel slaw /fennel puree /cashew granola**

**Roasted beetroot /smoked beet puree /raspberry /cashew**

**Skin-on Fries /smoked mayo**

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*\*\* Please note meal availability subject to seasonal produce changes*

**HALLERTAU**