



SET MENU PACKAGES

For groups of 7 or more (*non-exclusive event*) we have put together some set menu options. They comprise of a wine flight and food. Please make your selections from the following.

~ Select your preferred wine flight ~

4 WINE FLIGHT
44pp.

2 hour sitting

6 WINE FLIGHT
66pp.

2.5 hour sitting

~ Select your preferred food menu ~

SNACKING MENU
21pp.

GRAZING MENU
36pp.

See below for example food menus



SET MENU PACKAGES

~ Snacking Menu ~

Organic Bread Bar L'Ancienne Stick ~ Pepe Saya Butter
Green Sicilian Olives
Eggplant Dip ~ Labneh ~ Lemon oil ~ Dukkah

Cheeses

Woombye Triple Cream Ash Brie ~ Pear
Milawa Blue ~ Truffled Honey
Pyengana 12 months Clothbound Cheddar ~ Quince
Paste

Meats

Black Truffle + Squid Ink Salami
Cloth Aged Wagyu Pastrami, Spice Crust



SET MENU PACKAGES

~ Grazing Menu ~

Organic Bread Bar L'Ancienne Stick ~ Pepe Saya Butter
Green Sicilian Olives
Eggplant Dip ~ Labneh ~ Lemon oil ~ Dukkah
Alvia's Egg Dip ~ Sour Cream ~ Caviar

Cheeses

Woombye Triple Cream Ash Brie ~ Pear
Milawa Blue ~ Truffled Honey
Pyengana Clothbound Cheddar ~ Quince Paste

Meats + Seafood

Black Truffle + Squid Ink Salami
Cloth Aged Wagyu Pastrami
Olagasti Anchovies
Duck Liver + Cherry Pate
Free Range Pork Rilletto



SET MENU PACKAGES

T+C's

Surcharge

Groups of 8 or more will incur a 10% service charge (Wed - Sat). Please note 10% surcharge applies on Sundays, and 15% on Public Holidays.

Guest Numbers

We know that plans change and ask that you confirm your final numbers 24 hours prior to the event. Any reduction in guest numbers after this point will be charged the full amount. Any increases to guest numbers will be accommodated wherever possible.

Inclusions

Please note that the food inclusions are subject to change as a result of supply issues, or other factors outside our control. We appreciate your understanding.