



CAPTAIN'S PLATES

SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

\$89PP

SONOMA SOURDOUGH (V)

cultured butter, black salt

HUMMUS (VG)

hazelnut & almond dukkah, olive oil, leblebi

HANDMADE BURRATA (V)

fig & fennel chutney, balsamic glaze, crostini

KINGFISH SASHIMI (GF, DF)

yuzu ponzu, miso, furikake, sesame

CHICKEN LIVER PATÉ

red currants, cornichons, onion jam, crostini

CRISPY BABY POTATOES (GF, VG)

fried sage, smoked salt

ROCKET SALAD (GF, V)

apple, fennel, blue cheese, hazelnuts, honey balsamic dressing

ONE SHARED MAIN TO BE SELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

gremolata, walnut tarator, pickled chilli

PAN SEARED BARRAMUNDI (GF, DF)

kaffir lime, curry leaf, coconut, macadamia, leek

MB4+ FLANK STEAK (GF)

chimichurri, cabernet jus, café de paris butter

CHEF'S SELECTION PETITE SWEETS

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.