



group dining menu

menu designed to share -

a progression of small and large plates

soup 'supa' 'zupa' - a clear, warm, light start to your meal

sliced beets, beetroot consommé, dill vinegar, cherries and whipped goats cheese (v, gf)

sourdough and tarragon crumbed mushrooms served with paprika fondue (v)

our signature fried cauliflower with paprika, parsley, watercress and reduced red wine vinegar (v)

selection of cured meats, pistachio and chilli mortadella, salami and char grilled 'csabai' spicy pork sausage with housemade condiments and pickles

twice cooked junee lamb ribs with roasted eggplant, tomato and spinach (gf)

poached coral trout and shaved baby potatoes in a sweet paprika broth, finished with sour cream (gf)

or swap any of the above for an additional vegetarian option

sides

local potato salad with coorong seablite (gf)

celeriac and red cabbage slaw with fresh apple (gf)

\$55 per person

with dessert add \$10

with four vodka tastings add \$20

