

# Three course express menu

For groups of eight or more  
\$65

## House made charcuterie bites

A selection of house made charcuterie served to share  
with pickles, preserves, bread and crackers

Game terrine  
Hare rillettes, duck fat  
Poussin parfait, red onion marmalade  
Venison bresaola, parmesan  
Boar salami, fennel  
Shoulder prosciutto, paprika  
Venison sausage, sauerkraut

## Main course — choose one

Grilled venison, cavalo nero, mushrooms, whisky  
Pan fried porae fillet, roast endive, caramelised cauliflower, capers  
Roasted pumpkin, lemon, sumac, yoghurt sauce, chickpeas

## Served with

Crispy potatoes, fennel mayonnaise  
Leaf salad, sherry vinaigrette, cashew dukkah  
Market greens, anchovy, chilli oil

## Dessert

Dark chocolate & brandy mousse, candied orange, toasted nuts

