

SYMPOSIUM

Small

House Baked Focaccia with Local Olive Oil & Fig Balsamic	\$9
House Marinated Olives	\$9
Jamon Croquettes with Chilli Jam (4)	\$10
Fried Halloumi with Lemon Yoghurt & Pomegranate	\$22
Marinated Heirloom Tomatoes with Vannella Stracciatella & Dukkha	\$22
Sautéed King Prawns with Chorizo, White Wine, Parsley & Garlic	\$22

Large

Seared Market Fish with Parsnip Puree, Pickled Nashi, Almond-Caper Butter	\$36
Grilled 250g Sirloin Steak with Heirloom Carrots, Radicchio, Confit Garlic & Anchovies	\$38
Fried Brussel Sprouts with Walnut Tarator, Caper-Raisin Dressing & Parmesan	\$28
Miso Roasted Eggplant with Pickled Daikon, Togarashi & Shiso	\$28
Smoked Duck Breast with Local Fig, Sauteed Greens & Fig Balsamic	\$36

Sides

Smoked Kipfler Potatoes with Crème Fraiche & Chives	\$12
Grilled Broccolini with Teriyaki Glaze & Sesame	\$13

Dessert

Cabinet Items	\$9
Honey Roasted Figs with Macadamia Blondie & Vanilla Crème Fraiche	\$14
Sorbets & Ice Creams with Roasted Macadamia & Freeze-Dried Raspberries	EA:\$5 TRIO :\$12

Platters

All served with house made Grissini, Crackers & Focaccia

Mezze (Vegan)	3 Dips House Pickles Olives Piquillo Peppers	\$24
Cheese	3 Cheeses House Preserves Fresh Fruit Olives	\$24
Charcuterie	3 Charcuterie House Pickles Olives Pickled Chilli	\$24
Loaded	2 Dips 2 Cheese 2 Charcuterie Accompaniments	\$48



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Chefs Selection "Feed Me"

\$68PP

Set Menu 1

\$60PP

Sautéed King Prawns with Chorizo, White Wine, Parsley & Garlic

Fried Halloumi with Lemon Yoghurt & Pomegranate

Fried Brussel Sprouts with Walnut Tarator, Caper-Raisin Dressing & Parmesan

Smoked Duck Breast with Local Fig, Sauteed Greens & Fig Balsamic

Grilled Broccolini with Teriyaki Glaze & Sesame

Vegetarian Set Menu 1

\$60PP

Marinated Heirloom Tomatoes with Vannella Stracciatella & Dukkha

Fried Halloumi with Lemon Yoghurt & Pomegranate

Fried Brussel Sprouts with Walnut Tarator, Caper-Raisin Dressing & Parmesan

Miso Roasted Eggplant with Pickled Daikon, Togarashi & Shiso

Grilled Broccolini with Teriyaki Glaze & Sesame

Set Menu 2

\$75PP

House Baked Focaccia with Local Olive Oil & Fig Balsamic

Sautéed King Prawns with Chorizo, White Wine, Parsley & Garlic

Fried Brussel Sprouts with Walnut Tarator, Caper-Raisin Dressing & Parmesan

Seared Barramundi with Parsnip Puree, Pickled Nashi, Almond-Caper Butter

Grilled 250g Sirloin Steak with Heirloom Carrots, Radicchio, Confit Garlic & Anchovies

Smoked Kipfler Potatoes with Crème Fraiche & Chives

Honey Roasted Figs with Macadamia Blondie & vanilla Crème Fraiche

Set Menus: Minimum 4 people, maximum 50 people

"Feed Me" Menu: Minimum 2 people

We can cater for most dietary requests. Please notify our staff for guidance

