

SYMPOSIUM

RESTAURANT – WINE BAR

Small

House Baked Focaccia, Local Olive Oil & Fig Balsamic	\$9
House Marinated Olives	\$9
New Season Asparagus, Peas, Barley, Smoked Labneh & Dukkha	\$22
Vannella Stracciatella, Charred Zucchini, Pickled Green Tomatoes & Dried Olive	\$22
Cured Kingfish, Shaved Fennel & Burnt Ruby Grapefruit	\$22

Large

Seared Market Fish, Charred Leek, Szechuan Vinaigrette, Roasted Nori	\$36
Grilled 200g Sirloin Steak, Chimichurri & Charred Onions	\$38
Brussel Sprouts, Walnut Tarator, Parmesan & Caper-Raisin Dressing	\$28
Miso Roasted Eggplant, Pickled Daikon, Togarashi & Shiso	\$28
Smoked Duck Breast, Blood Orange, Sauteed Greens & Fig Balsamic	\$36

Sides

Smoked Kipfler Potatoes, Crème Fraiche & Chives	\$10
Grilled Broccolini, Teriyaki Glaze & Sesame	\$12
Mixed Leaf Salad, Eschalot, Radish & Yuzu Vinaigrette	\$10

Dessert

Cabinet Items	\$9
Dark Chocolate Mousse, Salted Caramel, Macadamia & Caramelised Banana	\$14
Sorbets & Ice Creams Crumb 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	\$26
Cheese	3 Cheeses House Preserves Fresh Fruit Olives	\$26
Charcuterie	3 Charcuterie House Pickles Olives Pickled Chilli	\$26
Loaded	2 Dips 2 Cheese 2 Charcuterie Accompaniments	\$48

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SYMPOSIUM

RESTAURANT – WINE BAR

Set Menu 1

\$60PP

Cured Kingfish, Shaved Fennel & Burnt Ruby Grapefruit
New Season Asparagus, Peas, Barley, Smoked Labneh & Dukkha
Brussel Sprouts, Walnut Tarator, Parmesan & Caper-Raisin Dressing
Smoked Duck Breast, Blood Orange, Sauteed Greens & Fig Balsamic
Grilled Broccolini, Teriyaki Glaze & Sesame

Vegetarian Set Menu 1

\$60PP

New Season Asparagus, Peas, Barley, Smoked Labneh & Dukkha
Vannella Stracciatella, Charred Zucchini, Pickled Green Tomatoes & Dried Olive
Brussel Sprouts, Walnut Tarator, Parmesan & Caper-Raisin Dressing
Miso Roasted Eggplant, Pickled Daikon, Togarashi & Shiso
Grilled Broccolini, Teriyaki Glaze & Sesame

Set Menu 2

\$75PP

House Baked Focaccia, Local Olive Oil & Fig Balsamic
Cured Kingfish, Shaved Fennel & Burnt Ruby Grapefruit
Brussel Sprouts, Walnut Tarator, Parmesan & Caper-Raisin Dressing
Seared Barramundi, Charred Leek, Szechuan Vinaigrette, Roasted Nori
Grilled 200g Sirloin Steak, Chimichurri & Charred Onions
Smoked Kipfler Potatoes, Crème Fraiche & Chives
Dark Chocolate Mousse, Salted Caramel, Macadamia & Caramelised Banana

Chefs Selection “Feed Me”

\$68PP

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Set Menus: Minimum 4 people, maximum 20 people

“Feed Me” Menu: Minimum 2 people

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

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