***EIGHTYONE GROUP MENU***

***$45pp or $55pp with shared dessert tasting plate***

**Small plates – (***choose three to share)*

Lemon & oregano stuffed mushrooms, pistachio crumb & pedro jus

Dips & salsa, pide, grilled flat bread

Chilli salt squid, yuzu mayonnaise  ***gf/df***

Seared local scallops, chorizo, Jerusalem artichoke & tobiko (4pcs) ***gf***

Goats curd panna cotta, beetroot, candied pecans, pomegranate ***gf***

Pulled pork shoulder brioche sliders, pickled carrot & cucumber, nahm jim & crispy pork skin (2pcs)

Confit duck salad, betel leaf, crispy shallots, bean shoots, sticky soy (2 pcs) ***df***

Quinoa & freekeh tabouli, roasted cherry tomatoes, olive oil whipped fetta, grilled zucchini

Sweet corn fritters, prawn & crab remoulade, Yarra Valley caviar (2pcs)

Leek and manchego croquettes, smoked pimenton mayo (2pcs)

Charcuterie board, pickled vegetables, grilled sour dough, red onion jam ***df***

**Larger plates** *–(choose two shared or three served alternate drop)*

Local steamed mussels 500g, grilled sour dough $18

Braised lamb shoulder, salsa verde, caramelised pumpkin and shallots ***gf/df***

Slow cooked beef short rib, white beans, peas, caramelised shallot jus ***gf/df***

BBQ pork neck, red chilli dressing, pickled cucumber, chinese cabbage & tomato salad ***gf/df***

Seafood paella, prawns, mussels, chorizo, chicken, peas, saffron ***gf***

Wild mushroom ravioli, porcini foam, soft herbs & jamon ***v (omit jamon)***

Market fish of the day

*From the grill, served with rosemary & garlic kipfler potato and dressed watercress*

400gm Black Angus New York Strip

300gm Black Angus scotch fillet

Peppercorn jus, Red Miso butter, Madeira mushroom jus

**Sides** *–(choose two shared)*

Roasted heirloom carrots, honey & toasted seeds

Wild rocquette, witlof, shaved pear & hazelnut salad, red wine vinaigrette

Triple cooked fat chips, herb & spice salt, roasted garlic aioli

Warm Turkish bread, haunted gully olive oil

Seasonal greens, tamari, chilli & sesame

**Dessert –** *(chefs taste plate)*

Coconut & star anise panna cotta, mango, almond brittle ***gf/df***

Deconstructed lemon myrtle cheesecake, raspberries, burnt white chocolate crumble

Kennedy & Wilson chocolate mille feuille, ginger bread, pear compote

Hard/soft/blue cheese 50gm