



FEED ME MENU 1

\$120PP

Minimum 2 guests, maximum 30 guests. Served family-style in the centre of the table.

APPETIZERS

Sourdough, cultured butter, vegemite butter

Sydney rock oysters, yuzu kosho mignonette

Sourdough crumpets, white anchovies chutney, whipped goats cheese lemon thyme

Fried squid, banana peppers, spicy sour sauce

ENTRÉE

Beetroot, goat's feta, hazelnut, torched mandarin

Blue fin tuna, capers, bonito mayonnaise, finger lime

Bangalow belly pork, chorizo jam, chicharron

MAIN

Murray cod, butter sauce, black cabbage, scallop

Micro herb salad, verjus dressing

Broccolini, preserved lemon

DESSERT

Hunted + Gathered chocolate mousse, brown butter crumb, raspberry crisp

Point
DINING
ROOM



FEED ME MENU 2

\$140PP

Minimum 2 guests, maximum 30 guests. Served family-style in the centre of the table.

APPETIZERS

Sourdough, cultured butter, vegemite butter

Sydney rock oysters, yuzu kosho mignonette

Sourdough crumpets, white anchovies chutney, whipped goats cheese lemon thyme

Fried squid, banana peppers, spicy sour sauce

ENTRÉE

Beetroot, goat's feta, hazelnut, torched mandarin

Blue fin tuna, capers, bonito mayonnaise, finger lime

Bangalow belly pork, chorizo jam

MAIN

Black onyx brisket & tenderloin, compressed pear, beef fat hash

Micro herb salad, verjus dressing

Broccolini, preserved lemon

DESSERT

Hunted + Gathered chocolate mousse, brown butter crumb, raspberry crisp