

# PEACHY SET MENU

our menu is designed around sharing plates.  
inspired by our location and our love of mediterranean flavours,  
our chefs use local produce daily to create everything in house  
for groups starting at 10 up to 60

ONE COURSE | mains + sides | 160 per person

TWO COURSE | entrées, mains + sides | 245 per person

THREE COURSE | entrées, mains + sides, desserts | 300 per person

## **STARTER** SERVED COMPLIMENTARY ON ARRIVAL

thyme and rosemary focaccia, beetroot hummus, fried chickpeas gf

## **ENTREE** CHOOSE THREE SMALL DISHES

oyster, natural gf

slipper lobster, tarragon, cured egg gf

chicken pops, amba sauce

pork belly, crackling, fermented chilli, pumpkin gf

beetroot gravlax salmon, pickled onion, labneh gf

duck, crispy skin, spiced bbq sauce gf

roast beetroot, labneh, harissa, coriander, dukkah gf

beef tartare, fermented chilli aioli, pickles, cured egg gf

octopus, harissa, zhoug, baby potatoes gf

smoked coral trout, aioli, capers, dill gf

beef kofta, betel leaf, muhammara, pickled onion gf

## **MAIN** CHOOSE THREE LARGE DISHES

half of a chicken, baharat, jus gf

barramundi, za'atar, fried chickpeas gf

rib eye, jus, fermented chilli gf

tempura cauliflower, harissa, labneh

lamb shoulder, master stock gf

## **SIDES** CHOOSE FIVE TO BE SERVED ALONGSIDE THE LARGE DISHES

fries, aioli

our tabbouli gf

baby potatoes, zhoug gf

asparagus, fermented chilli gf

tempura mustard greens

sugar snap peas, labneh gf

cauliflower, burnt butter gf

## **DESSERT** ALL SERVED TO SHARE

chocolate three ways

pavlova, white chocolate, peach liqueur gf

cheesecake, hazelnut sponge, lavender, caramel

All items are subject to seasonal changes and produce availability.

Please get in touch if you would like more information or to enquire how we can tailor make a menu to suit your event. We can cater to all dietary requirements on request.

prices in thousand IDR - all prices subject to 10% government tax and 6% service charge.