



Can't decide? Grub is happy to suggest to groups a seated 'Feed Me' menu offering.

This is charged on a per head basis, and consists of share grazing style dishes, served from central platters - en familie style. Sharing is caring...

We'll work together to create a suitable menu that takes into account any personal or dietary concerns.

Here are sample menu examples:

CHEF'S TASTING MENU \$55 PER PERSON

Fava bean dip, chive oil, garlic flatbread

Crispy cauliflower, house sweet chilli, Sichuan pickled cucumbers

Hirromasa kingfish sashimi, pickled daikon, finger lime, coastal herbs, davisson plum

Braised beef cheeks, beetroot salad, candied walnuts, horseradish yogurt

Confit salmon, puffed grains, grilled cos, dashi cream, wasabi powder

Cos & radicchio salad, sherry dressing

Seasonal Grub Tub

Eccles cake, quicks cheddar

PLOUGHMAN'S PLATE (COLD)

\$35 PER PERSON

Selection of cured meats, cheeses, olives, vegetables, pickles & grilled bread

CHEF'S PLATE (HOT & COLD)

\$45 PER PERSON

Selection of cured meats, cheeses, fried chicken, crispy cauliflower, smoked fish pate, vegetables, pickles & grilled bread

CANAPES

Steak tartare, pickled kohlrabi, parmesan cream

Pork & morcilla sausage roll, bulldog sauce

Fried chicken finger sandwich, chipotle mayo

Braised beef slider, caramelised onion, horseradish yogurt

Freshly shucked oysters, sherry vinaigrette

Smoked fish pate, prawn crackers, cucumber

Kingfish tartare, finger lime, coastal greens

Confit salmon, cos lettuce, dashi cream, wasabi powder

Blue cheese arancini, honey-rosemary mayo

Sichuan pickled cucumber, whipped avocado, crispy chilli

Beetroot & goats cheese tartelette, candied walnuts

Pumpkin & chickpea curry pie, lime pickle