



GROUP DINING

– SHARED ENTRÉE –

Dry aged kingfish sashimi, golden beetroot, daikon, ponzu (gf, df)

Broccolini, asparagus, soybean hummus, radish, lemon, mustard (vg)

Crispy pork belly, candied red chilli, turmeric curry, pickled eschallot (df)

– CHOICE OF MAIN –

Line caught market fish, charred cabbage, macadamia crumb, grilled lemon, caper butter (gf)

Honey and five spice duck breast, grilled radicchio, quandong and plum sauce (gf, df)

Grilled aubergine, crisp kale, red peppers, white bean purée, caramelised shallots (vg)

Hunter Valley beef tenderloin, king brown mushroom, wilted greens, porcini jus gras (gf)

Additional 12 per serve

– SHARED SIDES –

Seasonal greens, Pukara Estate lemon olive oil (vg)

Fries, umami salt (vg)

– CHOICE OF DESSERT –

Vanilla bean panna cotta, strawberry gum and rhubarb gel, ginger crumble, ginger ice cream (v)

Rich chocolate tore, caramel foam, caramel popcorn, cardamom ice-cream (v)

Entrée, Main, Sides 79

Entrée, Main, Sides, Dessert 95

v vegetarian vg vegan df dairy free gf gluten free

15% surcharge applies on public holidays. No split bills. We're cash-free! We no longer accept cash as payment. Debit and all major credit cards remain very welcome.

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