

MENU

FOR PARTIES OVER 10

BASIC

Choose your appetizer & main course

MAK'S SLIDER

Breaded deep fried feta cheese slider, tomato salsa, pomegranate, sriracha mayonnaise & mint

CRAB CAKE

Crab cake, chili roasted pear, cajun roasted lobster aioli



FARMERS GRILLED

Baked celery, sweet potato, deep fried parsnip, shallot vinaigrette

SPRING SALMON

Blackened salmon, dill emulsion, fennel, pickled jalapeno, potatoes, pomegranate



FOOD PACKAGE395

SOME EXTRA

Choose your perfect 3-course combo

MAK'S SLIDER

Breaded deep fried feta cheese slider, tomato salsa, pomegranate, sriracha mayonnaise & mint

CRAB CAKE

Crab cake, chili roasted pear, cajun roasted lobster aioli



FARMERS GRILLED

Baked celery, sweet potato deep fried parsnip, shallot vinaigrette

MARY'S LAMB

Fried saddle of lamb, braised leg of lamb, rosemary sauce, ramson, smoked potato puré

SPRING SALMON

Blackened salmon, dill emulsion, fennel, pickled jalapeno, potatoes, pomegranate



CREME BRULÉE

Classic creme brulée

SIGN OF PASSION

Mango & passionfruit parfait, chocolate cake, chick pea meringue topped with dried mango



FOOD PACKAGE495

LET'S GO CRAZY

5 course dinner

DUMPLING TOWN

Deep fried dumplings, ginger pickled carrot, pak choi & dip sauce



CRAB CAKE

Crab cake, chili roasted pear, cajun roasted lobster aioli



LITTLE LAMB

Homemade lamb sausage, brioche, cured tomato salsa, pickled mustard seeds, garlic & parmesan



SPRING SALMON

Blackened ASC salmon, dill emulsion, fennel, pickled jalapeno, potatoes, pomegranate



SUMMER STRAWBERRY

Herb sorbet, milk foam, fresh strawberries, lime meringue, sponge cake with browned butter



FOOD PACKAGE595



KITCHEN & TABLE

BY MARCUS SAMUELSSON



Please let us know if there are any allergies in your party.