16 HANDS
RESTAURANT

Set Menus

Tables of 10 guests (age16+) or more are invited to choose from one of two set menus below. Designed to be shared down the table in the spirit of long lunches.

$55pp Grazing Feast

Marinated Olives
Smoked almonds *(V, GF)*

House Focaccia
Whipped confit garlic butter *(V)*

Mr Cannubi Mortadella
House made ricotta, thyme honey & pistachio *(GF)*

Ricotta Gnocchi Sorrentina
Tomato sugo, stracciatella, Grana Padano, crispy basil

Rustic Fries
16 Hands salt, aioli *(VO, GF)*

Wild Rocket Salad
Honey mustard dressing, candied walnuts, pear, Grana Padano *(GF)*

$85pp Chefs Tasting Menu

House Focaccia
Whipped confit garlic butter *(V)*

Buttermilk Fried Free Range Chicken
Adobo & lime glaze, Spanish onion, citrus mayo, cos leaves *(GF)*

Tuna Crudo
Green nahm jim, coconut cream *(GF, I)*

Kangaroo Skewer
Blackberry bbq sauce, macadamia butter, crispy saltbush, pink peppercorn *(GF)*

250g Sher Wagyu Rump MB5+
Shiitake ketchup, burnt shallot, red wine jus *(GF)*

Ricotta Gnocchi Sorrentina
Tomato sugo, stracciatella, Grana Padano, crispy basil

Hawkes Farm Potatoes
Salsa verde, whipped Danish fetta *(GF)*

Roasted Carrots
Maple red wine dressing, seeds & parsley *(V, GF)*

Wild Rocket Salad
Honey mustard dressing, candied walnuts, pear, Grana Padano *(GF)*

Supplements

Cheese Plate 15pp
Chef selection of 3 cheeses, quince paste, salt and pepper lavosh

Basque Cheesecake 10pp
Salted caramel ganache & macadamia praline

Honey Panna Cotta 10pp
Meringue shards, Sunny Ridge strawberry compote, blood orange *(GF)*

Please speak with our team about allergies or dietary requirements.

*Our kitchen uses allergen products and, while we take care with dietary requests, we cannot garantee the absense of cross-contamination.

V- Vegan Option | GF - Gluten Friendly | DF - Dairy Friendly | A - Australian Seafood I I - Imported | M - Mixed Origin