

SEASONAL SHARED MENUS

The below set menus are available for groups of two or more | all guests at the table must dine from the same menu.

MARKET | 90 per guest

EVRA x Baker D. Parker House Roll, house-made butter and whipped ricotta
Yellowfin Tuna, stracciatella, tomato and spiced gazpacho

Seasonal Risotto, pastis and saffron

Wombeyan Caves Bresse Chicken, mushrooms, cavolo nero and vin juane
+ *Upgrade to CopperTree Farms Fresian Steak w/ Salad - \$9pp*

Creamy Mozart Mashed Potato with grass-fed butter

Chef's Selection of House-Made Desserts

HARVEST | 120 per guest

EVRA x Baker D. Parker House Roll, house-made butter and whipped ricotta
Freshly Shucked Rock Oysters, champagne and kelp mignonette

Wild Caught Salmon Crumpet, creme fraiche and trout roe
CopperTree Farms Steak Tartare en betel leaf

Seasonal Risotto, pastis and saffron

Chef's Selection of CopperTree Farms Grass-Fed Fresian Steaks
+ *Add-On Coral Trout w/ heirloom tomatoes, capers and olives - 15pp*

Tallow Cooked French Fries, tasman sea salt
Farm Leaves, rooftop honey and sherry vinaigrette

Chef's Selection of Premium House-Made Desserts

Please turn page for Seasonal Wine Pairings.

EVRA

SEASONAL MENU | WINE PAIRINGS

65pp Wine Pairing |

- 2025 EVRA Bianco | Fiano**
Riverland, South Australia
- 2024 Patrick Sullivan | Chardonnay**
Mount Gambier, South Australia
- 2020 Manuel Marinacci 'Tango' | Langhe Rosso**
Piedmont, Italy
- 2023 Spiniflex 'Lucette' | Semmillon**
Barossa Valley, South Australia

125pp Wine Pairing |

- 2024 Soalheiro | Alverinho Vinho**
Verde, Portugal
- 2024 Bouchard Pere et Fils Bourgogne 'La Vignee' | Chardonnay**
Burgundy, France
- 2017 Domaine Mas Jullien 'Autour de Jonquieres' | Carignan Syrah**
Languedoc-Roussillon, France
- 2015 Chateau Guiraud | Semillon Sauvignon Blanc**
Sauternes, France

65pp | Pairs well with our 90pp Seasonal Set Menu

125pp | Pairs well with our 120pp Seasonal Set Menu

