



## GROUP SET MENU

[ 2 course (3 choices) \$60 ]

[ 3 course (3 choices) \$70 ]

### to start...

**calamari** lightly fried w lemon pepper & aioli

**slow roasted lamb taco**<sup>(1)</sup> w goats feta, tzatziki & chilli salsa

**quinoa** w beetroot, goats fetta, pistachio & fresh herbs (v)

**thai style chicken san choy bow** <sup>(2)</sup> w lemongrass, lime, chilli, ginger, shallots, cabbage & hoi sin

**oven roasted chicken drumettes** tossed in a sweet baby rays sauce

**caprese bruschetta** w balsamic glaze (v)

### the main...

**char grilled aged eye fillet** w truffle mushroom sauce & chips (served medium)

**fish of the day** please ask for details of our current dish

**spaghetti** w broccoli, olives, sundried tomatoes & chilli tossed in white wine & olive oil (v)

**grilled lamb tenderloin salad** w crispy rocket, cucumber, cherry tomatoes, red capsicum, carrots, spanish onion & pine nuts tossed in a sweet lemon dressing (gf)

**penne w basil pesto & seared calamari** cherry tomatoes, chilli & buffalo mozzarella

### sweet treat...

**salted caramel apple crumble** w double cream

**crème brûlée** w berry compote

**flourless chocolate & macadamia pudding** served w vanilla bean ice cream

*\*menu items are subject to change without notice*

*\*minimum 8 guests*



## GRAZING MENU

to share...

[ 2 course (3 choices) \$70pp ]

[ 3 course (3 choices) \$80pp ]

### to start...

oven roasted chicken drumettes tossed in a sweet baby rays sauce  
slow roasted lamb taco w goats feta, tzatziki & chilli salsa  
calamari lightly fried w lemon pepper & aioli  
house made fish cakes w mixed fresh herbs served on sweet asian mayo  
wood fired bread w selection of house made dips<sup>(v)</sup>

### the middle...

lamb shoulder slow cooked for 8 hrs, w hummus, greek salad & flat bread  
portarlington chilli mussels cooked w chilli paste, napoli, fresh herbs & spices, served  
w fries & crusty bread  
spaghetti w broccoli, olives, sundried tomatoes & chilli tossed in white wine & olive oil (v)  
saffron paella mixta chicken, prawn, chorizo, mussels, calamari fresh herbs & spices  
chicken & quinoa salad w grilled chicken tenderloins, beetroot, goats feta, pistachio &  
fresh herbs

### sides *(please choose 2)*

seasonal veg w lemon pepper & pine nuts (v/gf)  
chefs salad (v/gf)  
fries tossed in sea salt (v)  
herb & parmesan roasted chat potatoes (v/gf)

### sweet ending...

house made new york cheese cake served w berry coulis & cream  
tiramisu w espresso soaked lady fingers, mascarpone cheese & topped w cocoa  
salted caramel apple crumble w double cream

*\*menu items are subject to change without notice*

*\*minimum 12 guests*