



GROUP SET MENU

[2 course (3 choices) \$60]

[3 course (3 choices) \$70]

to start...

caprese bruschetta w tomato, buffalo mozzarella & fresh basil drizzled w a balsamic glaze (v)

beef meatballs w harissa sauce

salad of pan fried tiger prawns & chorizo w sweet chilli lime dressing

japanese style fried chicken w japanese mayo (gf)

wood fired bread served w a selection of house made dips (v)

the main...

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

seared calamari & basil pesto w cherry tomatoes, chilli & buffalo mozzarella tossed w spaghetti & a white wine parmesan sauce

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

grilled lamb, broccolini & halloumi salad w crispy rocket, freekeh, pearl barley, radish, roasted capsicum, sundried tomatoes & a fresh mint parsley yoghurt dressing

chicken orecchiette w broccoli, olives, semi-dried tomato pesto & rocket tossed in garlic olive oil & topped with sicilian crumbs

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...

antipasto w prosciutto, grilled chorizo, marinated mixed olives, goats cheese, capsicum dip & wood fired bread

japanese style fried chicken w japanese mayo (*gf*)

broccolini & halloumi salad w crispy rocket, freekeh, pearl barley, radish, roasted capsicum, sundried tomatoes & a fresh mint parsley yoghurt dressing (*v*)

wood fired bread (*v*) w selection of house made dips (*v*)

calamari lightly fried w lemon pepper & aioli (*gf*)

the middle...

braised moroccan lamb shoulder 12 hr slowed cooked lamb shoulder, served w beetroot hummus puree, a mixed olive & feta salad & wood fired flat bread

orecchiette w broccoli, olives, rocket, sundried tomato pesto tossed in garlic olive oil & topped w sicillian crumb (*v*)

saffron paella mixta chicken, prawn, chorizo, calamari fresh herbs & spices

chargrilled portuguese chicken w paprika dusted chips & slaw

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

sweet ending...

salted caramel apple crumble w double cream

eton mess w crisp meringue, fresh mixed berries, whipped cream & mint

sticky date pudding topped w a coffee butterscotch sauce & almond praline,

**menu items are subject to change without notice*

**minimum 12 guests*