



SET MENU FOR GROUP BOOKINGS OF 10 OR MORE

2 COURSES \$65 / 3 COURSES \$80

FOR THE TABLE TO SHARE

Garlic Bread with Mozzarella (V/ GFA)

Bruschetta, Roma Tomatoes, Red Onion,
Basil and Feta, Balsamic (V)

Tasting Boards Cured Meats, Pâté, Marinated Olives & Feta,
Pickled Vegetables & House Bread (GFA)

MAINS

Beef Fillet, Chargrilled, Pumpkin Puree, Broccolini, Baby Carrots,
Potato Gratin, Jus, Served Medium (GF)

WA Barramundi, Romesco, Broccolini, Roast Potato, Lemon Gel (GF)

Stuffed Chicken Breast, Sweet Potato and Ricotta Stuffing, Cous Cous,
Greens, Mustard Cream Sauce (GF)

Spice Roasted Cauliflower, Quinoa Salad, Cauliflower Puree,
Spinach, Pesto, (Vegan)

Gnocchi – Creamy Sauce, Sun Dried Tomato, Spinach
Parmesan, (GFO,DFO,VGO)

DESSERT

Cheesecake of the Day, Cream

Crumble of the Day, Vanilla Ice-cream

Almond Chocolate Cake, Chocolate Ganache,
Vanilla Ice-cream (GF)

Please note that this menu is subject to change due to seasonal availability.

Please advise our staff of any dietary requirements

gf = gluten free , gfa = gf option is available v = vegetarian, vgn = vegan

Allergen Advice – Menu items may contain or come into contact
with allergens (wheat, egg, peanuts, tree nuts, seafood, milk, etc)

One bill and one payment is required. An itemised bill is available.