



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)

Avocado Bruschetta, Roma Tomatoes, Red Onion,
Basil and Lemon Vinaigrette, Balsamic (V)

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

MAINS

Beef Fillet, Chargrilled, Jus, Sweet Potato & Royal Blue Pave,
Broccolini, Chickpea Puree, Served Medium (GF)

WA Barramundi, Orange & Fennel Slaw, Roasted Potatoes, (GF)

Marinated Chicken Breast, Potato Dauphinoise, Broccolini,
Seeded Mustard Sauce (GF)

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

Gnocchi – Creamy Sauce, Sun Dried Tomato, Spinach (V)
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.