



SET MENU FOR GROUP BOOKINGS OF 10 OR MORE

2 COURSES \$60 / 3 COURSES \$75

FOR THE TABLE TO SHARE:

Garlic Bread with Mozzarella (v/gfa)

Bruschetta, Roma Tomatoes, with Fetta and Balsamic (v)

Tasting Boards Cured Meats, Pâté, Olives, Honey & Blue Cheese Panna cotta, Pickled Vegetables & Bread (gfa)

MAINS: Choose From –

Gnocchi with Tuscan Sauce, Basil, Sun Dried Tomatoes, Spinach, Garlic in a Cream sauce (v)

Linguine with Clams and Chilli, Garlic, Olive Oil, Lemon (gfa)

Sizzling Garlic Prawns, Fresh Bread or add Chilli (gfa)

Beef Fillet Chargrilled, Horseradish Gratin Potatoes, Broccolini, Jus (gf)

Chicken and Leek Pie, Puff Pastry, Vegetables, Jus

WA Barramundi, Crispy Skin, Potato Croquette, Capsicum, with a Lemon Dill Sauce

Pork Belly, Crispy Skin, Red Cabbage, Apple Compote, Pickled Onion, Jus (gf)

DESSERT: Choose From

Tiramisu, Coffee Syrup, Mascarpone & Finger Biscuits

Honey Crème Brulée(gf)

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice-cream

Crumble of the day, Vanilla Ice-cream

Bread & Butter Pudding, Vanilla Ice-cream

Crepe Suzette, Vanilla Ice-cream

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

Poached Pears Red Wine, Star Anise, Vanilla Ice-cream (gf, v)

Please confirm your selection of 3 mains dishes and desserts (if having 3 courses) to offer your guests by phoning 9377 7733 at least 72 hours prior to your table booking.

Thank you.

KIDS MENU - \$12 KIDS MENU APPLIES TO 12 AND UNDER

Fish & Chips with Salad

Pasta Bolognaise

Cheeseburger, Chips

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)