



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 3 DISHES FROM THE FOLLOWING:

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

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

Chicken Breast, Roast Potatoes, Seasonal Vegetables, Seeded Mustard Sauce

WA Barramundi, Crispy Skin, Potato & Caper Salad, Grilled Asparagus

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

DESSERT: CHOOSE 3 FROM THE FOLLOWING

Tiramisu, Coffee Syrup, Mascarpone & Finger Biscuits

Honey Crème Brûlée(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.

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)