



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 - PLEASE 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, Sauteed Cabbage & Chick Pea, Baby Carrots,
Cream of Carrot & Seeded Mustard (gf)

WA Barramundi, Prawn Bisque, Fondant Potatoes, & Broccolini (gf)

Pork Belly, Crispy Skin, Celeriac Mash, Bok Choy, Apple Compote, Pickled Onion, Jus (gf)

Mediterranean Moussaka – Chargrilled Layers of Zucchini & Eggplant with a Bechamel Sauce

DESSERT: CHOOSE 3 FROM THE FOLLOWING:

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

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)

Cheesecake of the Day, Cream

Bread and Butter Pudding, Vanilla Ice-cream

Please confirm your selection of 3 mains dishes and a vegetarian option (4 mains in total) 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 note that this menu is subject to change.

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)