



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, Avocado, Red Onion, Coriander
and Lemon Vinaigrette (v)

Tasting Boards Cured Meats, Pâté, Olives & Feta, Pickled Vegetables & Bread (gfa)

MAINS - PLEASE CHOOSE 3 DISHES FROM THE FOLLOWING

Gnocchi, Cream of White Wine & Garlic Sauce, Zucchini, Spinach, Peas, Parsley (v)

Beef Fillet, Chargrilled, Vegetables Wrapped in Puff Pastry, Pumpkin Puree, Butter Leeks, Jus

Chicken Breast, Quinoa Tabbouleh, Baby Carrots, Crispy Kale, Caramel Jus (gf)

WA Barramundi, Lemongrass Velouté, Cannellini Beans and Vegetable Ragout,
Toasted Pine Nuts (gf)

Pork Belly, Crispy Skin, Fennel and Mint Slaw, Tamarind Chipotle,
House Made Chutney, 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

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

*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)