

FEASTING MENU

This menu is designed to be served 'family style', placed in the centre of the table. Every table will receive a plate of the chosen dishes. Roll up your sleeves and dig in!

SHARED ENTRÉE

(each table receives one serve of all these dishes)

- Pan fried halloumi, baba ghanoush, cucumber, mint, dukkah (V)(GFO)
- Croquettes, smoked cheddar & leek, saffron mayonnaise (V)
- Toolunka Creek olives, marinated with chilli, garlic, rosemary (VG/GF)
- Garlic & rosemary focaccia (VG)(GFO +3.5)

SHARED MAINS (choose 3)

- Hanger steak, red wine sauce, rocket & red onion (GF)
- Roast chicken, stuffing, caramelised shallots, gravy (GFO)
- Roast barramundi, white onion puree, beurre rouge (GFO)
- Risotto of mushrooms & mascarpone, thyme, pecorino (V/GF)
- Orecchiette, chilli, garlic, tomato, ricotta, fresh herbs, olive oil (V)(VGO)
- Pan fried gnocchi, gorgonzola cream, roast pear, walnut (V)
- Braised lamb shoulder, feta, oregano, lemon (GF)

SHARED SALADS & SIDES (choose 2)

- Rocket & pear salad, pecorino romano (GF)
- Shaved cabbage salad, tahini, agave syrup, cranberries, mint (VG/GF)
- Steamed broccolini, sheep's curd, black chilli butter (V/GF)(VGO)
- Roasted russet potatoes, leek & smoked raclette (V/GF)
- Bowls of fries, aioli (V/GF)

ALTERNATING DESSERT (choose 2)

- Steamed brown ale pudding, caramel, peanut praline, hazelnut ice cream
- Apple & rhubarb pie, hazelnut crumble, crème anglaise, vanilla ice cream
- Coconut & pandan rice pudding, macadamia granola, lemon verbena (VG/GF)

KIDS' MENU (12yo and Under)

MAINS (choice of – on the day)

- Margarita Pizza
- Battered fish, chips & salad
- Steak, chips & vegetables

DESSERT

- Ice Cream Sundae