

SHARING MENU

This menu is designed to be served 'family style', placed in the centre of the table.

SHARED ENTRÉE

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)
Italian garden salad (VG/GF)
Steamed broccolini, sheep's curd, black chilli butter (V/GF)(VGO)
Roasted russet potatoes, chorizo, paprika, parsley, aioli (VO)
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)

(pricing is based a minimum of 20 adults)

2 courses (entrée & main)	\$55 per person
3 courses (entrée, main & dessert)	\$65 per person
Cakeage	\$50

GRAZING TABLE (min. 1 metre)

Cold meats, pickled veg, bread, cheese, dips, grissini, seasonal fresh fruit

1 metre \$500 (caters for 40-60)

2 metres \$1,000 (caters for 60-80)

3 metres \$1,500 (caters for 80-100)

KIDS' MENU

MAINS (choice of – on the day)

Margarita Pizza

Battered fish, chips & salad

Steak, chips & vegetables

DESSERT

Ice Cream Sundae

2 courses (main & dessert)

\$16 per child (under 12yo)