



# Group Menu

*Two Courses / \$70.00 pp or Three Courses / \$85.00 pp*

## To Start

Damper with olive oil, caramelised balsamic and dukkah

## Entree

Lemon pepper squid, grilled lemon, capsicum sauce, rosemary (GF, DF)

Spiced honey BBQ Pork belly bites with creamy slaw (GF, DF)

Field mushroom with spiced hummus (DF, GF, Vegan)

## Main

Gnocchi, rich tomato sauce with sautéed onions, cherry tomato, rocket, feta (Vegan opt)

Grilled swordfish steak, baked fennel, radish and fennel salad, chimichurri, tarragon butter (GF, DF opt)

350G 100 day grain fed Sirloin (cooked medium rare) served with fries, garden salad and red wine jus (GF opt)

## Desserts

Choc tart with candied orange zest, orange mousse and pomegranate

Sticky fig pudding with butterscotch sauce, candied walnuts and vanilla ice cream

Coconut icecream, pineapple compote, spiced rum syrup, coconut tuille (GF, DF, Vegan)

## Sides

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| Fries (GF)                             | 8 |
| Sweet potato mash (V, GF, DF)          | 8 |
| Steamed greens (GF, DF opt)            | 8 |
| Smoked buttered corn                   | 8 |
| Garden salad (GF, DF)                  | 8 |
| Creamy Mash (GF)                       | 8 |
| Chat potatoes, onion, chive sour cream | 8 |