



Group Menu

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

To Start

Damper with olive oil, caramelised balsamic and dukkah

Entree

Salt & pepper squid, nam jim, asian slaw (GF, DF)

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

Pumpkin arancini, feta and garlic crème fraiche (Vego, GF)

Main

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

300G Chicken schnitzel served with fries and garden salad with your choice of sauce (DF opt)

250G Angus Rump (MB 3+) (cooked medium rare) served with creamy mash and steamed greens with red wine jus (GF)

Desserts

Chocolate brownie, chocolate sauce, salted caramel ice cream (GF)

(Contains nuts)

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

Fries (GF, DF)	8
Sweet potato mash (V, GF, DF)	8
Steamed greens with butter (GF, DF opt)	8
Smoked buttered corn	8
Garden Salad (GF, DF)	8
Creamy Mash (GF)	8
Chat potatoes, onion, chive sour cream (GF)	8
Roasted field mushrooms (GF, DF)	8
Creamy House slaw	8

saucers

Creamy Mushroom (GF)	4
Red Wine Jus (GF)	4
Creamy Peppercorn (GF)	4
Dianne (GF)	4