



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 and pepper squid, mango and pineapple salsa and toasted coconut (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 aged 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

Trio of Sorbet with mixed berries and almond flakes (GF,DF, Vegan) - ask our waitstaff for todays flavours

Sides

Fries (GF)	8
Sweet potato mash (V, GF, DF)	8
Steamed greens (GF, DF opt)	8
Smoked buttered corn	9
Garden salad (GF, DF)	8
Creamy Mash (GF)	8
Chat potatoes, onion, chive sour cream	8