

# GROUP MENUS

## SUMMER 24

### MENU A

#### SHARED PLATE

House made dips, marinated local olives, toasted breads, dukka & EVOO V (VE & GF AVAILABLE)

#### CHOICE MAIN COURSE

**Salt & pepper squid,**  
lemon aioli, chips & salad

**Beef or chicken schnitzel,**  
gravy, chips & salad

**Wagyu beef burger,**  
bacon, cheese, lettuce, tomato, pickles, onion,  
brioche bun, chips

**Plant based burger**  
lettuce, tomato, beetroot relish, grilled onions,  
vegan mayo VG

**\$35 PER HEAD**

#### OPTIONAL DESSERT \$12

**Ed Tiramisu,**  
Sponge fingers, Kahlua, mascarpone, shaved bitter chocolate,  
espresso

**Eton Mess**  
Meringue, fresh berries, coulis, whipped cream GF

**Sticky toffee pudding,**  
vanilla ice cream, toffee sauce

**Chocolate & raspberry mousse cake,**  
shortbread, blueberry coulis, vanilla, macerated berries GF VE

#### BRINGING CAKE

**\$5 PER PERSON**

Cut & served with cream

### MENU B

#### SHARED PLATE

House made dips, marinated local olives, toasted breads, dukka & EVOO V (VE & GF AVAILABLE)

#### CHOICE MAIN COURSE

**Tasmanian Atlantic Salmon,**  
babaganoush, pomegranate, date, saffron  
pearl cous cous, confit lemon, garlic, basil  
vinaigrette

**Marinated roast chicken breast,**  
Leek, Swiss mushroom & hazelnut risotto GF

**MSA Roasted beef sirloin,**  
Spring green & Kiphler potato salad,  
chimichurri GF

**Pan fried Gnocchi**  
Roast pumpkin, walnut, green pea, rocket,  
lemon, garlic, shaved parmesan V

**\$45 PER HEAD**

**THE**  
**ED**

V VEGETARIAN

VE VEGAN

GF GLUTEN FREE

DF DAIRY FREE

N CONTAINS NUTS