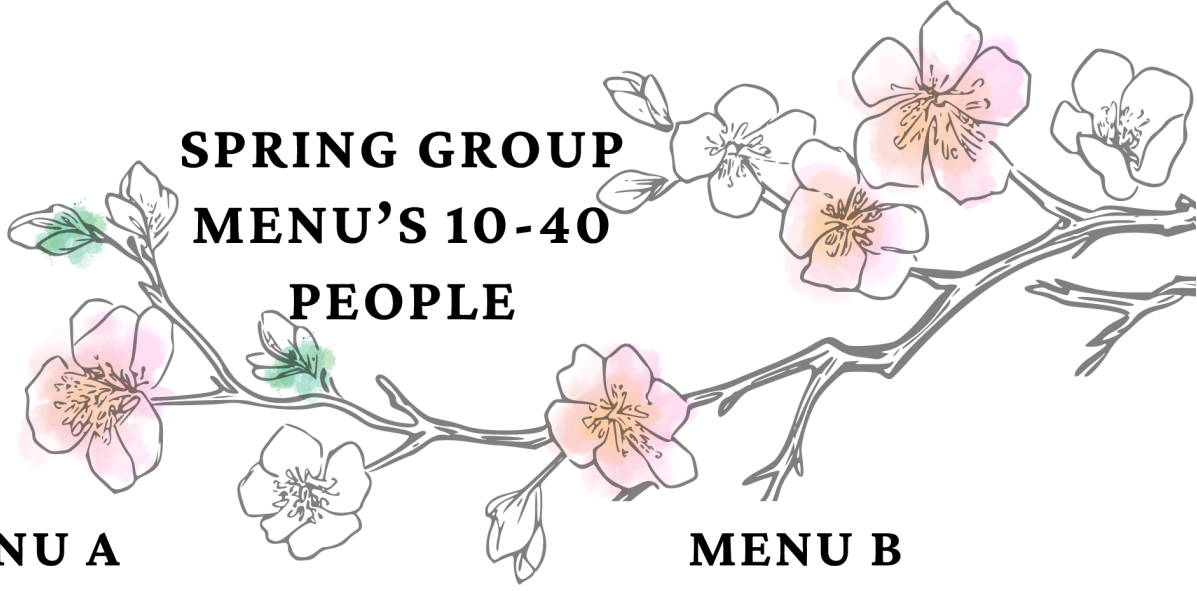




**SPRING GROUP
MENU'S 10-40
PEOPLE**



MENU A

\$38

SHARED PLATE

HOUSE MADE DIPS, MARINATED LOCAL OLIVES,
TOASTED BREADS, DUKKA & EVOO V
(VE & GF AVAILABLE)

**CHOICE OF
MAIN**

SA SALT & PEPPER SQUID
CHIPS, GREEK SALAD, AIOLI,
LEMON

BEEF OR CHICKEN SCHNITZEL
GRAVY, CHIPS & SALAD

WAGYU BEEF PATTY, AMERICAN
CHEESE, PICKLE, MUSTARD,
KETCHUP ON A TOASTED
BRIOCHE BUN SERVED W- CHIPS

PLANT BASED BURGER PATTY,
LETTUCE, TOMATO, BEETROOT
RELISH, GRILLED ONIONS, VEGAN
MAYO, TOASTED POTATO BUN

MENU B

\$48

SHARED PLATE

HOUSE MADE DIPS, MARINATED LOCAL OLIVES,
TOASTED BREADS, DUKKA & EVOO V
(VE & GF AVAILABLE)

**CHOICE OF
MAIN**

ROASTED BARRAMUNDI FILLET,
THAI RED CURRY SAUCE, BOK
CHOY, PRAWN DUMPLINGS,
COCONUT RICE, CRISPY SHALLOTS

PERI PERI CHICKEN BREAST,
AVOCADO, TOMATO, CORIANDER,
CHARRED SWEETCORN SALSA,
CARDAMON TUMERIC RICE GF DF

SIRLOIN (MR)

CREAMED GARLIC POTATOES,
WILD MUSHROOM & BABY
SPINACH SAUCE GF

PAN FRIED POTATO GNOCCHI,
WALNUT, PUMPKIN, BLISTERED
CHERRY TOMATOES, BASIL,
GARLIC, SPINACH VINIGERETTE,
SHAVED PARMESAN V

ASK STAFF ABOUT DIETARY REQUIREMENTS
N CONTAINS NUTS. GF GLUTEN FREE. V
VEGETARIAN. VE VEGAN



**SPRING GROUP
MENU'S 10-40
PEOPLE**



DESSERTS

\$15 ADD ON PER PERSON

MOSCATO POACHED PEAR, MUSCAT AND CINNAMON INFUSED SYRUP, FRESH BERRIES N

BLACKBERRY AND VANILLA PANNACOTTA, ALMOND BISCOTTI, COULIS GF

STICKY TOFFEE PUDDING, VANILLA ICE CREAM & TOFFEE SAUCE

CHOCOLATE & RASPBERRY MOUSSE CAKE, SHORTBREAD , BLUEBERRY COULIS, VANILLA,
MACERATED BERRIES GF DF VG

CHEESE PLATE, KI BRIE, SURPRISE BAY CHEDDAR, ADEL BLUE, QUINCE PASTE, BAROSSA
DRIED FRUIT & NUTS GF N

BRINGING CAKE

\$40 FEE TO CUT AND SERVE YOURSELF, KNIFE, PLATES & NAPKINS PROVIDED

\$5 PER PERSON FOR THE KITCHEN TO CUT & SERVE INDIVIDUALLY WITH CREAM

V VEGETARIAN

VE VEGAN

GF GLUTEN FREE

GFO GLUTEN FREE OPTION

DF DAIRY FREE

N CONTAINS NUTS

Please note that there will be a \$10 no show fee that will apply for any guests that cancel within 24 hours notice