

SUMMER 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

SALT & PEPPER SQUID,

LEMON AIOLI, CHIPS & SALAD

BEEF OR CHICKEN SCHNITZEL,

GRAVY, CHIPS & SALAD

BEEF BURGER,

BACON, ONION JAM,
PICKLES, AMERICAN
CHEESE,
BRIOCHE BUN W/- CHIPS

EGGPLANT PARMIGIANA

FRIED EGGPLANT, NAP
SAUCE, CHEESE
CHIPS & GREEK SALAD VGO

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

GRILLED ASPARAGUS, RED PEPPER
COULIS,
BABY POTATO SALAD GF DF

KING HENRY PORK CUTLET

SMOKED CHIPOTLE SLAW,
GREEN APPLE & LIME PICKLE GF DF

ROASTED 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 N

WE CAN CATER FOR ALMOST ALL DIETARY REQUIREMENTS
N CONTAINS NUTS. GF GLUTEN FREE. V VEGETARIAN. VGO
VEGAN OPTION AVAILABLE



SPRING GROUP MENU'S 10-40 PEOPLE

DESSERTS

\$15 ADD ON PER PERSON

ETON MESS W/- VANILLA CREAM, BERRY COMPOTE, PRALINE GF N

MOSCATO POACHED PEAR MUSCAT & CINNAMON INFUSED SYRUP
W/- FRESH BERRIES GF DF

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, QUINCE PASTE, BAROSSA DRIED FRUIT & NUTS N GFO

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

VGO VEGAN OPTION AVAILABLE

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 up to a maximum of 5.

Any additional no shows over & above 5 will be charged a full menu price.