



WINTER GROUP MENU'S 20-40 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

PHILLY STEAK BURGER,
WAGYU BEEF PATTIE,
GRILLED CAPSICUM &
MUSHROOM, PROVOLONE
CHEESE SAUCE

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 ATLANTIC SALMON
BABY POTATOES, PRAWNS, SQUID &
SAFFRON VELOUTÉ, TOMATO CONCASSE,
TARRAGON, CHIVES

ROASTED CHICKEN BREAST
PROSCIUTTO, SAGE, KIPHLER POTATO,
ROASTED SPANISH ONIONS, PUMPKIN,
GREEN BEANS, PINE NUTS, PARMESAN
GF N

ROASTED SIRLOIN (MR)
CARAMELISED FONDANT POTATO,
BORDELAISE SAUCE GF

RISOTTO
PUMPKIN, PINE NUTS, PEAS, PARMESAN
N GF V

WE CAN CATER FOR ALMOST ALL DIETARY
REQUIREMENTS

SUNDAYS ARE SUBJECT TO A 10% SURCHARGE
PUBLIC HOLIDAYS ARE SUBJECT TO A 15% SURCHARGE





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DESSERTS

\$15 ADD ON PER PERSON

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

WHITE CHOCOLATE , BAILEYS BREAD & BUTTER PUDDING, STRAWBERRIES,
VANILLA ICE CREAM

STICKY TOFFEE PUDDING, VANILLA ICE CREAM & TOFFEE SAUCE

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 GLUTEN FREE

GF GLUTEN FREE

GFO GLUTEN FREE OPTION GLUTEN FREE

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.