



GROUP MENU'S 20-40 PEOPLE

MENU A

\$38

SHARED PLATE

HOUSEMADE TRIO OF DIPS, TOASTED PITA
(VE & GF AVAILABLE)

CHOICE OF MAIN

SALT & PEPPER SQUID,
LEMON AIOLI, CHIPS & SALAD

BEEF OR CHICKEN SCHNITZEL,
GRAVY, CHIPS & SALAD

BEEF BURGER,
SMASHED DOUBLE BEEF PATTIE,
GRILLED ONION, LETTUCE,
PICKLE, CHEESE, BURGER SAUCE,
CHIPS & SALAD

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

MENU B

\$48

SHARED PLATE

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

CHOICE OF MAIN

PAN SEARED NT BARRAMUNDI
CAJUN SPICED POTATOES, CHERRY
TOMATO, AVOCADO & MINT SALSA,
CHILLI, LEMON GF

ROASTED CHICKEN BREAST
GARLIC CREAMED POTATOES, SAUTEED
GREENS, RED WINE JUS GF N

ROASTED SIRLOIN (MR)
SEA SALT BAKED POTATO, GOURMET
SLAW, ROASTED CAPSICUM SALSA GF

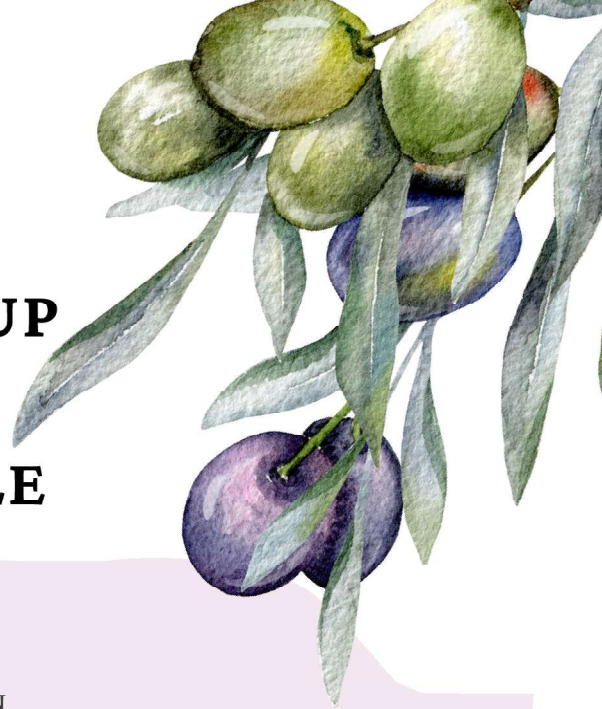
SUMMER VEGETABLE SALAD
PUMPKIN PUREE, SOFT HERBS, PINE
NUTS, CURRANTS, LEMON VINIGERETTE
VG GF N

WE CAN CATER FOR ALMOST ALL DIETARY
REQUIREMENTS

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



**SPRING GROUP
MENU'S
20-40 PEOPLE**



DESSERTS

\$15 ADD ON PER PERSON

APPLE CRUMBLE TART, CREME ANGLAISE, VANILLA ICE CREAM

COFFEE & KAHULA PARFAIT, COFFEE ANGLAISE, STRAWBERRIES GF

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.