



THE ED

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 BEEF PATTIE, GRILLED
ONION, LETTUCE, PICKLE,
CHEESE, BBQ CHIPOTLE MAYO,
CHIPS

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

MENU B **\$48**

SHARED PLATE

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

CHOICE OF MAIN

PAN SEARED NT BARRAMUNDI
THAI RED CURRY SAUCE, BOK CHOY,
STICKY COCONUT RICE,
CRISPY SHALLOTS GF

SUMAC CRUSTED CHICKEN BREAST
ROASTED LEMON, MINT, SAFFRON,
DATES, PINE NUTS, COUS COUS, HARISSA
YOGURT V N

ROASTED SIRLOIN (MR)
ROASTED GARLIC MASH,
CAMELISED ENDIVE, PARSNIP GF

ROASTED WINTER 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



GROUP MENU'S 20-40 PEOPLE

DESSERTS

\$15 ADD ON PER PERSON

APPLE CRUMBLE TART, CREME ANGLAISE, VANILLA ICE CREAM

VANILLA BEAN PANNACOTTA, BERRY COMPOTE 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.

Group menu's change seasonally with our restaurant menu.