

GROUP MENU*FOR TABLE OVER 10+

TAPAS: tastes to share with someone

3 COURSE SET MENU \$45 p/p

satay duck spring rolls (4)

w/ sweet chilli jam

chicken & prawns san choi bowl) d/f

w/ goji berries, shitaki mushrooms & celery

chick pea tempura prawns (6) g/f d/f

w/ chilli jam & lemon aioli

pesto chicken risotto croquette(3) g/f

w/ herb aioli & roasted tomato puree

garlic & pepper crusted sirloin 250g d/f g/f

w/ sweet potato chips, truffle jus & garlic baby spinach

cumin roasted duck maryland g/f d/f

w/ beetroot & rhubarb chutney, wagyu fat roasted potatoes & cauliflower mornay

macadamia crumbed chicken fillets g/f d/f

w/ vegetarian nasi goreng fried rice, simple salad & tomato chutney

burgundy beef & mushroom pie & chips *please allow 20 minutes

sizzling something g/f d/f

w/ steamed rice

creme brulee g/f

w/ berries and vanilla ice cream

sizzling chocolate & almond brownie g/f

served with butterscotch ice cream, macadamia pralines and chocolate fudge sauce

ice cream crepe

w/ burnt butter orange sauce/ chocolate fudge sauce

caramelised banana & milk chocolate ice cream parfait g/f

w/ chilli & honey peanuts and nutella biscuits

CASUAL DINING THAT'S FULL OF SOUL

Private dining room for your next party,

no room hire applied



PLEASE DO ADVISE US OF

YOUR SPECIAL DIETARY OR ALLERGY NEEDS