



GROUP MENU FOR TABLE OVER 10+

3 COURSE SET MENU - \$42 p/p

satay duck spring rolls (4)
w/ sweet chilli jam

chicken & prawns san choi bowl) d/f
w/ goji berries, shitake mushrooms & celery

chick pea tempura prawns (6) g/f d/f
w/ chilli jam & lemon aioli

homemade chorizo tater tots(8) g/f
crispy potato gems w/ a melted blue cheese & sour cream

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garlic & pepper crusted sirloin 250g d/f g/f
w/ baby spinach & parmesan pumpkin fritters and truffle jus

cumin roasted duck maryland g/f d/f
with duck fat roasted potatoes, beetroot & rhubarb,
served with juniper berries & orange jus

pot roasted lamb shoulder g/f
with deep fried chilli ricotta fritters, poached apples
and a honey & truffle sauce

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

sizzling something g/f d/f
w/ steamed rice

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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

rhubarb & cinnamon apple fool g/f
w/ salt & chilli caramel cashews, crunchy cereals and honey sour cream

CASUAL DINING THAT'S FULL OF SOUL

Private dining room for your next party,

no room hire applied

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PLEASE DO ADVISE US OF

YOUR SPECIAL DIETARY OR ALLERGY NEEDS