



LUNCH & DINNER MENU

For groups of 14 guests or more

Choose either a 2 or 3 course set menu

Two Courses (Entrée & Main or Main & Dessert) \$55 per guest

Three Courses (Entrée, Main & Dessert) \$65 per guest

** All menus include Sides*

ENTRÉE

Fig, Haloumi, Truffle Honey, Rocket* (v)

Salmon, Bok Choy, Clam, Sesame Soy

Pork Belly, Sweet Potato, Asparagus, Jus*

MAIN

Beef Fillet, Jerusalem Artichoke, Carrot, Onion Ring, Jus*

Chicken Roulade, Pistachio, Kumara Chips, Creamed Leeks, Jus*

Barramundi, White Beans Cassoulet*

Potato Gnocchi, Pumpkin, Shitake, Asparagus, Pecorino (v)

SIDES

All menus include sides

Beer Battered Chips (v)

Salad Leaf, Chives, Lemon Dressing* (v)

DESSERT

Lemon Ricotta Cake, Lemon Crème

Apple Tarte Tatin, Vanilla Ice Cream

Cheese, Fruit, Muscatels, Crackers*

* These items are gluten free, or can be done so. Menus are subject to seasonal changes and market availability. All dietary requirements can be catered for individually.