

# GROUP DINING MENU

2 COURSES \$50 OR 3 COURSES \$60

## SMALL / SHARE

s e r v e d   t o   s h a r e   f o r   t h e   t a b l e

PROVOLONE CHEESE & PINENUT ARANCINI w/ Black garlic aioli (V)

CHILLI 5 SPICE SQUID w/ Citrus aioli (GFV)

VEGETABLE DUMPLINGS w/ Wild mushrooms, spring onion, chilli & coriander (VG)

## NOT FOR SHARING

p l e a s e   c h o o s e   f r o m   t h e   f o l l o w i n g

### DUCK BREAST

w/ Pumpkin puree, roast onion, kale & jus (GF)

### SPICED CAULIFLOWER

w/ Israeli cous cous, charred peppers, rocket, almonds & puffed grains (V)

### LINGUINI

w/ King prawn, chilli, garlic & chorizo

### FISH OF THE DAY

BANGERS & MASH Pork & fennel sausages w/ Mash & onion gravy (GFV)

FISH & CHIPS Batlow cider battered barramundi w/ Chips & tartare

### CHICKEN PARMIGIANA

Topped with Napoli sauce, cheese & double smoked ham w/ Chips & salad

### STEAKS FROM THE GRILL (GF)

COLLINSON RUMP 300G

CAPE GRIM SCOTCH FILLET 300G

JACK'S CREEK ANGUS SIRLOIN MBS 2 300G

MAYFIELD PRISTINE BEEF EYE FILLET 200G

Steaks are cooked to your liking & served with green beans, triple cooked hand cut chips & your choice of accompaniment: Cafe de Paris butter / truffle butter / green mustard / port jus / chimichurri / smoky chipotle BBQ sauce / horseradish creme fraiche / green peppercorn jus

## SWEETS

### CHOCOLATE TART

w/ Hazelnut brownie crumbs, vanilla bean ice cream & fresh strawberry

### APPLE & DATE COMPOTE

w/ Coconut & oat crumble, vanilla bean ice cream

V = Vegetarian    VG = Vegan    GF = Gluten free  
GFV = Gluten free variation available

