

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

FETA & SEMI-DRIED TOMATO ARANCINI w/ Capsicum aioli

CHILLI 5 SPICE SQUID w/ Citrus aioli (GFV)

PORK & CHIVE DUMPLINGS w/ Wild mushrooms, coriander, chilli, soy

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 (GF)

w/ Pear & mulberry chutney, broadbean, speck, almond, zucchini \$34

ROASTED BEETROOT SALAD (GF) (V)

w/ Goat's feta, pine nuts, pepitas, roquette puffed grains

PAPPARDELLE

w/ Calamari, chorizo, tomato

FISH OF THE DAY

BANGERS & MASH (GFV)

Pork & fennel sausages
w/ Mash, onion gravy

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 and 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

