

SET MENU – GROUPS OF 10 & ABOVE



Mezze & Main	\$39 pp
Main & Dessert	\$45 pp
Entrée & Main	\$49 pp
Entrée, Main & Dessert	\$59 pp
Add on 'Mezze' platters to any above set menu	\$ 8 pp
Add on 'Mediterranean antipasto' platters to any above set menu	\$12 pp
Add on 'Seafood antipasto' platters to any above set menu	\$16 pp

Mezze board

A selection of housemade dips, assorted breads & marinated olives

Mediterranean antipasto board

Chef selection of housemade delicacies, charcuterie & croquettes

Seafood antipasto board

Chef selection of cold & hot seafood items

Entrée

Crumbed calamari w tartare, rocket, capers & red onion

Wild mushroom arancini w aioli

Crispy polenta w cauliflower puree & truffled pecorino

Beef salad green leaf, capsicum, bean shoots, cucumber, carrots, cashews w honey & soy dressing

Mains

Eye fillet steak 250g *grass fed, black angus* served medium w mash potato & jus

Lamb shanks braised in a rosemary tomato sugo w creamy mash potato

Chargrilled spatchcock w ratatouille, fregola, soft herbs & jus

Mushroom gnocchi w mushroom ragu, caramelized shallot & truffled pecorino

NZ snapper fillet w hawkes potato, lemon & caper butter w braised fennel

Desserts

Lemon tart w fior di latte ice cream

Yoghurt panna cotta w raspberries, strawberry gel, biscuit & citrus sauce

White chocolate brulee milk cream & a tuille garden

Sticky date pudding warm butterscotch sauce & vanilla bean ice cream

Chocolate honey pot cocoa crumble, honeycomb & vanilla bean ice cream

Kids Menu

Kids Meal 2 course	Main – choice of fish, crumbed chicken or crumbed calamari all served with chips	
	Dessert – vanilla ice cream served with or without chocolate topping	\$15 pp
Kids Meal 3 course	Add on entrée of linguine bolognese	\$25 pp

*Menu options subject to change seasonally