

Group MENU



\$30

MINIMUM 20 GUESTS

TO START

TABLE BREAD AND BUTTER

DESSERT OPTIONS \$10 EACH

CHOCOLATE LAVA CAKE

LEMON MERENGUE

NY CHEESE CAKE GF OPTION



CHOICE OF TWO ALTERNATE

100 DAY GRAIN FED NY BEEF STRIP
cooked to medium, served with
pomme purée, vegetable melange
and Demi glaze

HERB CRUSTED CHICKEN SUPREME
with sweet pea chorizo, paella and
mushroom confit

GRILLED RED SNAPPER FILLET **I**
served with house salad, tangy
tartare sauce, lemon and crispy
battered pub chips

SLOW ROASTED LAMB RUMP
with roast root vegetables,
pumpkin and balsamic rosemary
infused pan gravy

Vegetarian option:

MILANESE POTATO GNOCCHI
basil cream, pine nuts, smoked
Campari tomato & pecorino

SEAFOOD ORIGINS

A AUSTRALIAN | **I** IMPORTED | **M** MIXED ORIGINS

GF OPTIONS AND PRICING AVAILABLE ON REQUEST.