

# Group Booking Menu

Group Booking Menus	
Two Course (Entrée & Main)	\$62pp
Three Course (Entrée, Main & Dessert)	\$70pp
Child's Meal	\$22pp

## Entrée – shared items of the below

**Garlic & Herb Bread** v

**Antipasto Plate**, prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia

**Salt & Pepper Squid**, lemon pepper, aioli, lemon GF I

**Arancini**, smoked buffalo mozzarella & sun-dried tomato, parmesan v

## Main – choice of two in advance for alternate serve

**Barramundi Provençal**, tomato olive ragout, confit garlic, saffron potatoes, charred sugarloaf DF A

**Salmon Fillet**, green beans, roasted pumpkin, coconut laksa, crispy shallots GF DF

**Tuscan Chicken**, new potatoes, beans, cavolo nero, Tuscan cream GF

**Braised Beef Cheek**, potato purée, glazed carrots, gremolata GF

*Served with chips & salad for the table*

## Dessert – shared items of the below

**Lemon Meringue Tart** v

**Raspberry White Chocolate Sponge Cake** v

**Chocolate Ganache Cake** v DF

*Bespoke Whole Cakes Available for Order [HERE](#)*

## Casual Catering Platter Upgrades

Enhance your special occasion with our signature casual catering platters – view [HERE](#)

v Vegetarian || GF Gluten Free || DF Dairy Free  
Origin of Seafood || A Australian || I Imported || M Mixed

*Vegetarian / Dietary Changes available on request. Menu subject to seasonal changes with given notice.*

*Saturday (7.5%), Sunday (10%) & Public Holiday (15%) surcharges apply*