

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, sichuan seasoning, aioli, lemon [GF I](#)

Pea & Mint Croquettes, roast garlic & herb aioli [v](#)

Main – choice of two in advance for alternate serve

Barramundi Provençal, tomato olive ragout, confit garlic, saffron potatoes, charred sugarloaf [GF DF A](#)

Salmon Fillet, fragrant green curry, charred snow peas, thai basil, glass noodles [GF DF A](#)

Tarragon Chicken, chicken breast, mustard cream sauce, new season asparagus, potato hay [GFA](#)

Roast Pork Belly, zucchini flower, butter beans, tomato vinaigrette [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
[O](#) 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