

GROUP DINING MENU

2 COURSES \$55 OR 3 COURSES \$65

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

ADINA VALLEY OLIVES (vg) (gf)

CHILLI 5 SPICE SQUID w/ Citrus aioli (gfv)

VEGETABLE DUMPLINGS w/ Wild mushrooms, spring onion, chilli & coriander (vg)

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

RIGATONI PASTA

w/ Spanner crab, asparagus and fennel

SALT BAKED BEETROOT

w/ Puffed grains & cauliflower tabouli (vg)

CONFIT PORK BELLY

w/ Pea puree, kale, almond pesto,
sage jus (gf)

FISH OF THE DAY

BANGERS & MASH Pork & fennel sausages

w/ Mash & onion gravy (gfv)

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 MBS2 300G

Steaks are cooked to your liking & served
with green beans, triple cooked hand cut
chips & 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

WHITE CHOCOLATE BROWNIE w/ Lemon curd, raspberries

CARAMEL CHOCOLATE MOUSSE w/ Strawberries, honeycomb (gf)

VG = Vegan GF = gluten free
GFV = gluten free variation available

