



GROUP SET MENUS

FOR GROUPS BETWEEN 10 - 40 PEOPLE

FROM **\$29.00** PP.
(LUNCH SET MENU)

ADD \$9PP. FOR DESSERTS



LUNCH SET MENU - \$29.00PP.

ENTREES:

Turkish toast fingers, olive oil, balsamic, hazelnut dukkah -v-

MAINS (ALTERNATE DROP*):

Grilled Atlantic Salmon

with rocket, radicchio, barley, pickled herbs, burnt orange dressing -df-

or

Grain Fed 250g Rump Steak

with chips, house salad, juniper and red wine jus -df/gf-

or

(subject to special dietary requests & only on request)

Sumac Roast Eggplant

with spiced cauliflower florets, lentils, lemon tahini, nuts and seeds -vv/gf-

SIDES:

Roast Pumpkin & Beetroot Salad, rocket, barley, almond salsa -vv-

DINNER SET MENU - \$39.00PP.

ENTREES:

Turkish toast fingers, olive oil, balsamic, hazelnut dukkah -v-
Marinated Mixed Olives -v-

MAINS (ALTERNATE DROP*):

Pan Seared Atlantic Salmon

with freekah, green lentils, rocket, radicchio, sunflower seeds, burnt orange dressing -df-

or

Twice Cooked Pork Belly

with with roast apple coleslaw, crispy pancetta, mustard cream sauce -gf-

or

(subject to special dietary requests & only on request)

Sumac Roast Eggplant

with spiced cauliflower florets, lentils, lemon tahini, nuts and seeds -vv/gf-

SIDES:

Roast Duck Fat Potatoes -gf-
Garden Salad, with mixed leaves, tomato, cucumber, pickled onion -vv/gf-

DESSERTS (AVAILABLE AS ADD-ONS FOR \$9PP. - FOR MORE INFO GO TO THE EXTRAS & ADD-ONS PAGE)

*When choosing the 'Alternate Drop Menu', half the dishes will be of one type, half of the other. These are then served alternately around the table with the exception of those guests with special dietary needs, who will receive a different dish or a variation.

Menu items & prices are subject to seasonal changes.