

Group Dining

10+ people

Menu Lock

Entrees

Toasted Turkish, House Made Dips (v)

Mains

Spinach & Ricotta Gnocchi
roast field & porcini mushroom sauce, parmesan & truffle oil (vegetarian)

Chermoula Confit Chicken
sweet corn & chilli rice, fennel carrots, mint yoghurt (gluten free)

Grilled NQ Wild Barramundi
warm cherry tomatoes, grilled artichokes, green beans, olive tapenade, lemon oil (gluten free)

Includes
Seasonal Greens w Herb Butter
House Salad
Shoestring Fries

Desserts (add 7 dollars each)

Brown sugar pavlova, banana, mascarpone, butter toffee
Warm sticky date pudding, butter scotch sauce, vanilla ice cream

Pricing

Lunch \$29

Dinner \$35

Dessert add \$7