

# GROUPS MENU

We are passionate about food and customising the experience to reflect your favourite flavours and the theme of the function.

## **STARTERS (INCLUDED)**

Dips, pickles, house baked rye and seeded sprouted GF crackers

## **ENTREES (SELECT 3)**

Tomato, rockmelon, goats cheese & basil

Roasted cauliflower, Israeli gribiche

Tempura cauliflower with togarashi, lime mayo

Charcoal roasted baby cabbage with tahini, Milan, chilli, sesame

Kingfish, salmon & tuna crudo with Sicilian caper salsa

## **MAIN (SELECT 3)**

Chargrilled boneless rib eye with porcini butter and mustard

Slow roast eggplant with quinoa, spiced nuts, herbs, halloumi, Turkish style tomato sauce

Free range brick chicken, grilled shallots, parsley and chilli sauce

Wild caught fish of the day, salsa Siciliana

## **SIDE (SELECT 2)**

Crispy Potatoes with miso aioli, rosemary salt

Sautéed greens with chilli

Gem lettuce with parmesan, avo & lemon dressing

## **DESSERT (SELECT 2)**

Warm chocolate halva brownie with vanilla ice-cream, sour cherry

Basque cheesecake, rhubarb and strawberry compote

Sorbet of the Day

Sweet Bite Selection- nougat, brownies, coconut & passionfruit cake (GF), NY cheesecake

KIDS Menu Available upon Request

Menu As above \$80pp

## **BOOKING CONDITIONS FOR PRIVATE HIRE**

MINIMUM SPEND: \$4,000 exclusive of Surcharges as below

Service Charge: 10%

Sunday Surcharge: 10%

Public Holidays 15%

Substitutions will be given for dietary requirements.