

## GROUP MENU

### *Shared Entrees*

#### **Ciabatta bread**

Served with olive oil and balsamic vinegar.

#### **House marinated olives,**

Green and black olives marinated with garlic, thyme, rosemary, lemon zest and extra virgin olive oil. GF, VGN

#### **Charcuterie Board \***

Serrano jam, capocollo, lardo di Colonnata, 9 score Wagyu bresaola and truffle artisan salami. Served with, mixed olives, pickle vegetables and bread

#### **Dip of the day, VGN**

Daily house made dip served with chargrilled ciabatta, extra virgin olive oil and roasted garlic.

#### **Traditional Italian meat balls GF**

Valencia free range minced pork shoulder, oregano, parsley, garlic and lemon zest meat balls cooked in a rich sauce with green olives and shaved parmesan.

#### **Grilled octopus GF**

Steamed and grilled octopus served with fava beans, diced boiled potatoes, braised young fennel, crispy chorizo and salsa verde.

### *Mains* *(Choice of one)*

#### **Summer fresh vegetable risotto V**

Creamy risotto with fresh peas, broccolini, asparagus, roasted cherry tomatoes served with gremolata, baked ricotta and parmesan.

#### **Fish of the day**

#### **Spatchcock GF**

Pan roasted spatchcock served with baby braised leeks, sweet potato fondant, Sicilian caponata and thyme jus.

#### **Eye fillet 180 gm (GF)**

Chargrilled grass fed eye fillet, served with gratin dauphinois potatoes, glazed carrots, buttered asparagus and green pepper corn sauce

#### **Sides to share**

(Shared to the table)

**Steamed asparagus drizzled with olive oil & fresh lemon.** (VGN, GF)

**Rosemary & garlic roasted kipfler potatoes** (VGN)

**Rocket Salad with shaved parmesan, cherry tomatoes, and balsamic vinegar.** (GF)



# SAROS

BAR + DINING

## GROUP MENU

### *Desserts to share*

#### **Cheese platters** (GF)\*

Hard and blue cheese, quince jam, dried fruits and nuts served with water crackers and lavosh bread.

#### **Flourless pear and almond cake** (GF)

Pear and almond cake served with raspberry caramel and honey-lemon mascarpone.

#### **Five-spice panna cotta** (GF)

Panna cotta infused with, star anise, cardamom, cinnamon, cloves and nutmeg, served with poached pears and dark palm syrup.

#### **Pumpkin Catalan cream** (GF)

Thick egg milk and confit sweet pumpkin custard with top caramelised sugar, served with macarons and macerated raspberries.

*2 courses \$55 per person*  
*3 Courses \$70 per person*

\*Can be done GF

All prices are GST inclusive. Please be advised that we do not split bills. For specific dietary requirements, please advise our staff prior to ordering your meal. Dishes may contain traces of nuts. Menu is subject to change and availability.

