



**For groups of 15 or more the below menu will be offered  
and a minimum spend will be required**

(Menu is subject to change and items are subject to seasonal availability)

Menu price per person

\$68 for 2 courses

\$79 for 3 courses

*Small plates-Your choice of 3 served to the table to share*

- Queensland tiger prawns, chilli and garlic bisque, grilled focaccia (\*gf)
- Pan fried saganaki cheese, honey, macadamia and lemon (gf, ve)
- Pork belly w chilli and fennel seed caramel (gf)
- Pork and veal meatballs in tomato sugo (\*gf)
- Gin cured Atlantic salmon, horseradish cream, squid ink cracker (gf)
- Polenta chips, pumpkin, honey and pine nut cream (gf, ve)
- Antipasto selection of cured meats, cheese, vegetables and bread (surcharge of \$5pp)

*Large plates- Your choice of either 3 served to the table to share **or** 2 as an alternate drop*

Mixed leaf salads and shoestring fries to be shared to the table

- Pan fried gnocchi, mushrooms, black garlic, egg yolk, parmesan (gf, ve)
- Roasted rockling fillet, pomme puree, capers, dill, lemon (gf)
- Orecchiette, with pork and fennel sausage, tomato sugo, buffalo mozzarella
- Grilled free-range chicken, Vadouvan curry paste, hummus (gf)
- Slow roasted lamb shoulder moussaka, potato, eggplant, cheese bechamel
- Braised beef brisket, capsicum ragout, chimichurri (gf)
- Saffron linguini, cherry tomatoes, buffalo mozzarella, basil (ve)
- 300g scotch fillet, dauphinoise potatoes, peppercorn sauce (supplement \$12per head) (gf)
- 600g Rangers Valley Rib eye, black truffle butter, red wine jus (gf) (supplement \$22 per head/Only available as 3 shared mains option)

*Dessert-Your choice of 2 to be served as an alternate drop*

- Dark chocolate mousse, passionfruit, shortbread (\*gf)
- Strawberry gum pannacotta, raspberry granita, roasted white chocolate (gf)
- Cheese plate, toasted fruit and nut bread, seasonal garnish (surcharge of \$5 pp) (\*gf)

*\*Upon request, can be provided GF*

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