

For groups of 10 or more we offer the following:

Set Menu (below)

\$65 for 2 courses | \$75 for 3 courses

Your choice of 2 from each course to be served as an alternate drop

OR choose from our a la carte Menu

Minimum spend of \$50 per person (up to 30 guests)

Terms & Conditions apply

ENTRÉE *Bread & Butter To The Table To Share*

Tomato & Stracciatella Caprese Salad (VEG)

Heirloom Tomato, Basil Infused Oil

Pork & Pistachio Terrine (GF)*

With Pickled Vegetables And Figs

Cocktail de Crevettes

Queensland King Prawns, Avocado Mousse, Cherry Tomato, Coriander, Jalapeño, Bread Crumbs

MAINS *Shoestring Fries And House Salad To The Table To Share*

Half-Roasted Chicken (GF)

Bannockburn Chicken, Bullhorn Peppers, Pinenut Pesto

Ratatouille Mille Feuille (VGN)*

Eggplant, Zucchini, Tomato, Tarragon Cream Sauce, Herb Salad

Poisson De Mer

Corner Inlet Rock Flathead, Champagne & Caviar Beurre Blanc, Soft Herbs

Grain Fed Riverine Scotch Fillet (MB5+) 300g (GF)

Pomme Puree and Madeira Jus

DESSERT

Paris-Brest

Choux Pastry, Praline Flavored Cream, Flaked Almonds

Pineapple Parfait Colada (GF, VGN)

OR To The Table To Share (Surcharge Of \$5 pp)

Cheese Plate, Toasted Fruit And Nut Bread, Seasonal Garnish (GF)*

(VEG) - Vegetarian (GF) - Gluten Free (VGN) - Vegan

*If you see an asterisk symbol please ask your waiter for that specific requirement

Menu is subject to change and items are subject to seasonal availability.

