

Sample MENUS:

'WE'RE ALL FRIENDS HERE'

- A SELECTION OF MENU FAVOURITES TO SHARE OR SELECT

\$69PP

First- served to share

Australian garlic flatbread, fior di latte, olive oil, sea salt

Second- served to share

Kingfish carpaccio, Japanese citrus dressing, daikon, shiso

Fried cauliflower, house made ricotta, harissa, smoked almond

Italian meat balls, smoked cheese, basil, sourdough

Third- choose from:

300g grain fed 2+ mbs scotch fillet, sauteed beans, hand cut chips

Blue swimmer crab linguine, chilli, garlic, lemon parsley, tomato

Chargrilled Pukara lamb backstrap, grilled zucchini 'fattoush', mint, yoghurt dressing

Add oysters + \$3 each

Add dessert + \$14pp

You may choose to add a beverage package or bar tab to this menu - just ask us

All menus are samples only, subject to seasonal change. Dietary options provided upon selection

A minimum spend applies to most functions.

Sample MENUS:

'THE SET & FORGET SAFE BET'

- MENU FAVOURITES SERVED INDIVIDUALLY FOR THOSE LESS INCLINED TO SHARE

\$69PP

Choose 2 dishes per course, served alternately

First- served individually

Caramelised onion flatbread

Second- served alternately

Kingfish carpaccio, Japanese citrus dressing, daikon, shiso

Chargrilled pukara lamb backstrap, grilled zucchini 'fattoush', mint, yoghurt

Third- served alternately

*300g grain feed 2+MBS Scotch Fillet (served medium rare),
hand cut chips, green beans, lemon and chimichurri*

*Market Fish,
chorizo, chat potato, asparagus & tomato butter*

Add oysters + \$3 each

Add dessert + \$14pp

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Sample MENUS:

'THE FEAST'

- FOR THOSE THAT REALLY WANT TO CELEBRATE - A MENU THAT'S FIT FOR A KING!

\$69PP

SERVED AS A FEAST TO SHARE

Starters-

Caramelised onion flatbread

Selection of house charcuterie, terrine, salumi, pickles, local olives, sourdough

Proteins (choice of 2)

12 hour braised Pukara lamb shoulder, rosemary, Australian garlic, pan juices

Whole roasted organic chicken, sage, white onion, chicken jus

Whole roasted 3+ MBS scotch fillet, chimichurri, watercress

Salt baked Berkshire pork belly, fresh green pear, caramelised apple, thyme, jus

Sides (choice of 3)

Steamed green vegetables, olive oil, sea salt, lemon juice

Roasted local butternut pumpkin, blue cheese, local honey

Twice-cooked dutch cream potatoes, rosemary, confit garlic

Whole roasted organic carrots, sage thyme, garlic

Salad of green beans, ranch dressing, 18 months aged grana Padano parmesan

Prince salad

Add oysters - natural + \$3 each / dressed \$3.20 each

Add dessert + \$14pp

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Sample **MENUS:**

'THE STEAK'

- A MENU WHERE STEAK IS KING!

\$79PP

SERVED AS A FEAST TO SHARE

First -

Caramelised onion flatbread

Second- choice of:

Kingfish carpaccio, Japanese citrus dressing, daikon, shiso

Pork Terrine, dijon, cornichons, raddichio, sourdough

Fried cauliflower, house made ricotta, harissa, smoked almond

Third- choice of:

300g Grain Fed 2+MBS scotch fillet

200g Bass Strait Eye Fillet

400g Fairlight Rib Eye on the bone

*Served with green beans, lemon & choice of one of the following accompaniments;
Chimichurri, Café de Paris butter, Jus, Mushroom, Gravy, French Mustard*

Add oysters - natural + \$3 each / dressed \$3.20 each

Add dessert + \$14pp

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Add a beer tasting paddle + \$20pp

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Sample MENUS:

'THE CHEF'S TABLE'

- A CHEF-DESIGNED MENU TO SUIT YOUR TASTE (AND KNOCK YOUR SOCKS OFF)

EXAMPLE FIVE COURSE MENU:

Amuse bouche

Kingfish carpaccio, Japanese citrus dressing, daikon, shiso

Fried cauliflower, house made ricotta, harissa, smoked almond

chargrilled Pukara lamb backstrap, grilled zucchini 'fatoush', mint, yoghurt dressing

250g scotch fillet w/ hand cut chips, green beans, lemon and chimichurri

Belgian chocolate mousse, raspberry, coconut

\$99PP (for this example menu- actual menu will be costed according to guest specifications)

Add oysters - natural + \$3 each / dressed \$3.20 each

Add dessert + \$14pp

*You may choose to add a beverage package or bar tab to this menu,
or we can create a degustation experience - just ask us*

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