

CASUAL GROUP MENU

Maximum 30 Guests

Personalised menus will be printed with your company / occasion title

Shared Entree

House made dips of the day, chargrilled pita bread V

Mediterranean chicken skewers GF

Panko crumbed prawns

Mushroom & leek arancini V

Choice of Main Course

Char-grilled chicken breast w'steamed bok choy, curried cashews, pickled red onion, mushroom miso dressing GF DF

Oven baked barramundi, kale, pickled vegetable salad, pumpkin pesto GF DF

Slate seared beef fillet, creamy mash, broccolini, bacon jam, jus GF

Paprika tofu w' smashed pea puree, pickled vegetable salad GF VG

Set Dessert

Almond milk & vanilla panna cotta w' mixed berry compote VG GF

For all bookings we provide white table linen, linen napkins, house flowers and tea light candles

You are welcome to bring a cake. If you would like our chefs to cut and serve it for you, there is a charge of \$3.50 per person. This is then also served with cream and coulis.

MAIN COURSE ONLY

\$30 per person

ENTREE & MAIN COURSE

\$45 per person

ENTREE, MAIN COURSE & DESSERT

\$55 per person