



GROUP MENU

[for tables of 10 or more]

CHOICE A
(for 10) \$26 pp

garlic & herb Turkish bread

chickpea battered sweet potato chips g/f d/f

kale, chickpea & roasted pumpkin salad g/f
w/ sour cream, homemade sweet chilli jam & herb aioli

slow cooked meat balls (15)
w/ parmesan & fresh herbs

homemade chorizo tater tots (15) g/f
crispy potato gems w/ melted blue cheese & sour cream

chicken & prawns san choi bowl (10) g/f
w/ goji berries, shitaki mushrooms & celery

crispy spicy fried chicken (1.5 serve) g/f d/f
w/ caramel palm sugar & chilli vinegar sauce

satay duck spring rolls (10)
w/ sweet chilli jam

melting camembert (3 whole)
oven baked w/ rosemary & thyme, served warm with tortilla chips

pork, crab meat & water chest nut gyoza (10) d/f
w/ Wuhan spicy sesame & soy sauce

CHOICE B
(for 10) \$35 pp

garlic & herb Turkish bread

chickpea battered sweet potato chips g/f d/f

kale, chickpea & roasted pumpkin salad g/f
w/ sour cream, homemade sweet chilli jam & herb aioli

macadamia crumbed chicken fillets (15) g/f d/f
w/ vegetarian nasi goreng, salad and tomato & lime chutney

slow cooked belly pork (15) g/f d/f
w/ sweet potato mash and pat chun vinegar & cinnamon reduction

chickpea tempura prawns (20) g/f d/f
w/ chilli jam

sticky lamb belly ribs (3 serves) g/f d/f
w/ Szechuan dark vinegar & Hoisin sauce and cinnamon pear & pistachio salad

lamb & potato croquettes (15) g/f
w/ minted pea mash & roasted tomato purée

cheese plate (2)
gorgonzola, red cheddar & Tasmanian camembert
w/ water biscuits, date paste & dried fruits

3 COURSE SET MENU

\$45 pp

satay duck spring rolls (4)

w/ sweet chilli jam

chicken & prawns san choi bowl (2) d/f

w/ goji berries, shitaki mushrooms & celery

chickpea tempura prawns (6) g/f d/f

w/ chilli jam & lemon aioli

lamb & potato croquettes (3) g/f

w/ minted pea mash & roasted tomato purée

garlic & pepper crusted sirloin 250g g/f d/f

w/ sweet potato chips, truffle jus & garlic baby spinach

double cooked duck Maryland g/f d/f

w/ wagyu fat roasted potatoes & wine Dutch cabbages

macadamia crumbed chicken fillets g/f d/f

w/ vegetarian nasi goren fried rice, salad & tomato chutney

homemade pie & chips

*please allow 20 minutes

sizzling something g/f d/f

w/ steamed rice

crème brûlée g/f

w/ berries and vanilla ice cream

sizzling chocolate & almond brownie g/f

w/ butterscotch ice cream, macadamia pralines and chocolate fudge sauce

ice cream crepe

w/ burnt butter orange sauce/ chocolate fudge sauce

berries & white chocolate tiramisu g/f

w/ mascarpone cream & pistachio short bread