



## GROUP DINING MENU

Designed for groups of 8 or more, required for groups over 12

[All dishes are served to be shared family style]

\$70pp

### STARTERS

Hummus, black garlic & chilli oil, grilled flatbread

Jamon & cheddar croquettes, mustard mayo

Chargrilled nduja octopus, citrus & fennel salad, grilled peach mole

### MAINS & SIDES

[Choose 2 mains and 2 sides for the table]

Ricotta & rapa gnocchi, king brown mushrooms, porcini cream, sage oil, pangrattato

Pan roasted market fish, Provençal potato salad, tarragon goddess

Chargrilled Southern Ranges rump cap, chimichurri

Borrowdale pork tomahawk, roast fennel, salsa verde

Slow roasted whole Moroccan style lamb shoulder, green harissa (7 days notice)

Hot chips & curry mayo

Paris mash & roast chook gravy

Steamed seasonal vegetables, romesco

Leaf salad, pickled onion, honey mustard vinaigrette

Baby cos wedge, Caesar dressing, croutons

### DESSERT [ADD \$10pp]

Flourless chocolate cake, raspberry sorbet, white chocolate cream

[Please speak with our functions manager for any specific requests or additional requirements]

(15% surcharge on public holidays)