



### 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**

Jamon & cheddar croquette, mustard mayo

Willy's duck liver pate, seasonal preserve, 'Dawns Bakery' sourdough  
Chargrilled nduja octopus, citrus & fennel salad, grilled peach mole

Pan roasted market fish, tarragon goddess; **plus**

Slow roasted whole Moroccan style lamb shoulder, green harissa; **or**

Roasted Southern Rangers rump cap, chimichurri; **or**

800gm True North Bone in Ribeye, mustard & eschalot butter (\$10pp  
supplement)

Hot chips, chook salt & bearnaise mayo **or** Paris mash, gravy

Leaf salad, pickled onion, honey mustard vinaigrette **or** Seasonal greens,  
romesco

### DESSERT [ADD \$10pp]

Flourless chocolate cake, raspberry sorbet, white chocolate cream; **or**

Golden Gaytime cheesecake; **or**

Selection of artisan cheese, seasonal preserve, lavosh

Some dishes may contain traces, please let us know if you have severe  
allergies, or strict dietary requirements, so we can best advise you

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

Seasonal menu changes may apply.