



MENU OPTION 1 (2 Course) \$39 PER HEAD

STARTER – Choose either.

HIERLOOM TOMATO SALAD | croutons, buffalo mozzarella, basil and sherry vinegar dressing

DEEP FRIED SQUID | squid crisp, chilli caramel, chipotle aioli

ROASTED PORK BELLY | sour caramel, chilli shallots, pickled cucumber, pork floss

MAIN – Choose either.

BEEF SIRLOIN | herb mashed potatoes, jus, Paris butter, seasonal vegetables

OVEN BAKED SOLE | brown butter, lemon, parsley, capers, duck fat potatoes

CAESAR SALAD | baby cos, parmesan, anchovies, bacon, croutons, poached egg

Vegan options are available, and we are open to discussing the menu options should you have specific requests. Pre ordering is preferred but not crucial.

MENU OPTION 2 (3 Course) \$55 PER HEAD

STARTER – Choose either.

HIERLOOM TOMATO SALAD | croutons, buffalo mozzarella, basil and sherry vinegar dressing

DEEP FRIED SQUID | squid crisp, chilli caramel, chipotle aioli (GF)

ROASTED PORK BELLY | sour caramel, chilli shallots, pickled cucumber, pork floss

MAIN – Choose either.

BEEF SIRLOIN | herb mashed potatoes, jus, Paris butter, seasonal vegetables

OVEN BAKED SOLE | brown butter, lemon, parsley, capers, duck fat potatoes

CAESAR SALAD | baby cos, parmesan, anchovies, bacon, croutons, poached egg

DESSERT – Choose either.

CHOCOLATE | candied orange, brownie, ice cream, chocolate orange ganache (V)

CHEESE | 3 cheeses, crackers, quince, house chutney.