



Group Menu

2 Course \$44.00 per person

3 Course \$54.00 per person

A Drink on arrival

Angel Cove Marlborough Sauv. Blanc or Mountadam Barossa Shiraz
Heineken/Peroni / James Boags / Pure Blond

Toasted Focaccia Bread

with garlic & herb butter to share

Starters

Lamb Cutlets

Tandoori spiced with minted yoghurt and julienne salad (g)

Ocean Tuna Tartar - Chef's Recommendation

Pickled cucumber, ocean tuna, fried wonton, baby capers, chives, micro salad and lemon aioli

Roasted Capsicum & Tomato Soup

Served with a crispy garlic bread

Mains

Beef Sirloin (250g)

With herb infused smashed potato, brocolini and vine ripened comfit cherry tomatoes with red wine jus

Tasmanian Salmon Fillet

Lemon skordalia, asparagus spears, avocado salsa, salmon roe and hollandaise

Homemade Herb Gnocchi

Basil pesto, chilli, pine nuts, spinach, sun dried tomatoes and cream sauce topped with Persian feta (v)

Desserts

Dark Chocolate Baileys Crème Brulee - Chef's recommendation

Fresh poached rhubarb & almond biscotti

Coconut Panna Cotta

Served with blueberry compote and fresh strawberries (g)

Freshly Sliced Fruit Plate

Terms & conditions apply, the menu is available to a minimum of 10, only one option for the entire group
A pre order will be required or an alternate drop can be arrange for 2 items per course, to be supplied one day prior
Service time to be confirmed one day prior, staggered service is not available
Items are subject to availability and no other offers can be used in conjunction with this package

Please advise us of any dietary requirements one day prior