

## Large group policy

Groups of 8-14 people will be required to take up one of the options below depending on day/time of the booking. The group will be seated in the front room/bar area.

### Lunch Monday-Friday

2 courses \$35/person

(choose from our regular lunch menu with sides served to share)

3 courses \$50/person

(as above with the addition of petite desserts to share)

### Lunch Saturday and Sunday

3 course shared feast

\$55/person

### Dinner

#### Thursday-Saturday

3 courses \$75/person (shared entree/main/dessert)

4 courses \$85/person (seafood course included)

5 courses \$95/person (seafood course and cheese included)

The menu is a shared feast. All options are served with Born and Bread sourdough and cultured butter. Please see the sample menu below.

#### Entree

##### Charcuterie

assorted cured meats, pate, terrine, with olives and house pickles

croquettes

#### Hot and cold seafood

natural oysters

fried school prawns

beetroot and orange cured salmon

chargrilled octopus

#### Main

Bone in ribeye, confit garlic and thyme jus

#### sides to share

duck fat potatoes

green salad

chargrilled broccolini, chilli and anchovies

#### Petite desserts

citrus tartlets

macarons

madeleines with coffee anglaise

chocolate truffles

#### cheese

A choice of main course to share can be chosen a week before your booking and all dietary requirements can be catered for with prior notice.

#### Main course options

Grass fed Cape Grim bone in ribeye

Roasted and confit duck

Whole roasted chicken with lemon and thyme jus

Baked Atlantic salmon with horseradish cream, capers and salmon roe