

April 2017



Family Group Share Menu

Two courses - \$55 | three courses - \$70
Minimum ten persons | prior arrangement required
Each guests enjoys a portion of each dish

Optional Extra

Freshly shucked natural oyster with champagne jelly additional \$3.50 per person (gf)

Entrée

Beef and oregano meat balls, napolitana sauce and pecorino cheese

Mini salmon fish cakes, lemon mayonnaise and rocket

Spiced pumpkin, Persian feta and chickpea salad with caramelized pumpkin seeds and barberries

Chicken Caesar salad, brioche croutons, crisp pancetta and parmesan cheese

Main

Twice cooked crispy pork belly, apple sauce, dressed watercress

Beer battered flathead fillets, chips and tartare sauce

Penne Boscaiola, penne pasta with bacon, mushrooms, peas and parsley

Paella with prawns, squid, Spring Bay mussels, chicken, confit pork belly, chorizo and saffron rice

Dessert

Belgium chocolate terrine, Grand Marnier oranges and double cream

Cheese cake, streusel and fresh blueberries

Iced caramel parfait, salted macadamia caramel and chocolate fairy floss

Menus are subject to seasonal changes. Please note all credit card transactions incur a 1.5% surcharge. Please note: a 7.5% service charge applies to all Group Bookings for both Group Share (8+ guests), as well as reserved bookings in the Bar area (20+).

Following food safety standards, food cannot be removed from our premises. For more information visit www.haccp.com.au