

April 2017



Premium Group Share Menu

Two courses - \$70 | three courses - \$80
Minimum ten persons | prior arrangement required

We offer a unique menu experience with our “group share menus”.
This is a platter to table service where each guests enjoy a portion of each entrée, main and dessert.
This style of dining gives you and your guests a communal and interactive dining experience.

Bread and butter on arrival

Optional Extra

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

Entrée

Cooked Yamba prawns, baby cos, avocado and cocktail sauce (gf)
Spiced pumpkin, Persian feta and chickpea salad with caramelized
pumpkin seeds and barberries (v)
Vitello Tonnato - poached veal loin, tuna mayonnaise and crispy capers (gf)
Salt cod croquettes, tomato, cucumber and onion salsa
and smoked guindilla mayonnaise

Main

Whole roast grain-fed striploin, carrot puree and purple carrot (served pink) (gf)
Seared Huon salmon, pickled red cabbage and honey mustard dill
Rolled roast chicken, preserved lemon, fresh herbs and wilted spinach (gf)
Paella with prawns, squid, Spring Bay mussels, chicken, confit pork belly,
chorizo and saffron rice (gf)
(all mains served with a green salad and chat potatoes)

Dessert

Belgian chocolate terrine, Grand Marnier oranges and double cream (gf)
Cheese cake, streusel and fresh blueberries
Iced caramel parfait, salted macadamia caramel and chocolate fairy floss (gf)
Cheese plate – A selection of perfectly aged cheeses, quince paste, lavosh crispbread and
water crackers

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