



## Premium Summer Group Share Menu

Two courses - \$75 | three courses - \$90

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.

### Optional Extra

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

## Entrée

Iberico ham, fresh figs, manchego cheese, endive and arropo  
Confit duck croquettes, burnt orange sauce, fresh fig and walnut salad, blood plum dressing  
Moroccan bread salad, roast capsicum, cherry tomatoes, olives, tomato dressing  
Hot smoked Huon salmon, apple, celery, and chive crème fraiche

## Main

Porcini and truffle roast chicken roll, zucchini, raisins and pinenuts  
Slow roast certified Angus striploin, buttered cavalo nero and salsa verde  
Grilled Humpty Doo barramundi fillet, cucumber, purslane, preserved lemon  
buttermilk dressing  
Paella with prawns, squid, Spring Bay mussels, chicken, confit pork belly  
chorizo and saffron rice

(All mains served with a green salad and chat potatoes)

## Dessert

The Deck trifle  
White chocolate and coffee tart, espresso cream and chocolate coffee nibs  
Caramelised pear cake, salted caramel, mascarpone and honeycomb  
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. Eftpos accepted. 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](http://www.haccp.com.au)