



GROUP MENU OPTIONS

GRAZING MENU \$35 per guest

SOURDOUGH, OLIVE OIL AND BALSAMIC & MIXED OLIVES

SELECTION OF BRASSERIE BREAD, CUDGEGONG VALLEY OLIVE OIL, AGED HUNTER VALLEY BALSAMIC

Mt ZERO HOUSE MARINATED OLIVES

HUNTED & GATHERED

A CHOICE OF TWO HUNTED OPTIONS FROM THE DAILY MENU

FOR THE TABLE SERVED ON LARGE SHARE PLATES WITH CHEFS SELECTION OF SIDES

FEASTING MENU \$45 per guest

HOUSE-MADE FARMHOUSE PLATTER

BYRON BAY KUROBUTA PORK RILLETTES

THIRLMERE CHICKEN LIVER PATE

HUNTER COLD CUTS

SERVED WITH HOUSE MADE PICKLES, SELECTION OF BRASSERIE BREAD, CUDGEGONG VALLEY OLIVE OIL

HOUSE SMOKED OCEAN TROUT

HOUSE TREACLE CURED GOULBURN RIVER KING TROUT, COOKS CO-OP EGG MAYONNAISE, CAPER BERRIES,
TROUT ROE ON RYE

HUNTED & GATHERED

A CHOICE OF TWO HUNTED OPTIONS FROM THE DAILY MENU

FOR THE TABLE SERVED ON LARGE SHARE PLATES WITH CHEFS SELECTION OF GATHERED

GF = GLUTEN FREE V = VEGETARIAN

All credit card or tap & go transactions incur a 2% surcharge



SWEET TOOTH MENU \$39 per guest

HUNTED & GATHERED

A CHOICE OF TWO HUNTED OPTIONS FROM THE DAILY MENU

FOR THE TABLE SERVED ON LARGE SHARE PLATES WITH CHEFS SELECTION OF GATHERED

DAILY DESSERTS

ALTERNATE DROP OF 2 OF OUR HOUSE MADE DAILY DESSERT

ALL OUR GROUP MENU'S ARE SERVED BANQUET STYLE ON SHARE PLATTERS FOR EACH TABLE

OUR MENU CHANGES DAILY DEPENDING ON THE BEST SEASONAL PRODUCE FROM OUR LOCAL FARMERS

WITH 72 HOURS NOTICE WE CAN PROVIDE A CHOICE OF THE 2 HUNTED PROTEINS FOR THE LARGE SHARE PLATES HOWEVER THE CUT OF MEAT AND THE GARNISH WILL BE DEPENDANT UPON WHAT IS THE BEST AVAILABLE FROM OUR FARMERS. ALTERNATIVELY, 2 OPTIONS CAN BE CHOSEN FROM THE CHEF'S DAILY MENU

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