

restaurant group dining menus.

silver menu

Shared starter & choice of main \$37.50 per person

Shared starter with choice of main & dessert \$45.00 per person

Shared starter

A trio of house made dips, toasted sourdough bread & olives (v,gfo)

Shearers Board with cured meats, cheese, pickles & sourdough bread (gfo)

(Gluten free bread available on request + \$5.00)

Choice of Mains

(choose 3)

Cannelloni with roast pumpkin, parmesan, pine nut, Napoli & bechamel sauces (v)

Caramelised onion, goats cheese & almond ravioli, Kalamata olives, tomato, parmesan, garlic butter (v)

Woolshed beef burger with bacon, cheese, mustard pickle aioli, red onion, lettuce, tomato, house relish & Rustic fries (gfo)

Crisp fried fish & chips with mixed leaf salad & house tartare (gfo,df)

Roast chicken - crispy smashed chat potatoes, seasonal greens, creamy tarragon sauce (gf)

Chicken Caesar salad, poached egg, bacon, shaved parmesan & creamy anchovy dressing (gfo)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA (vg,gf,df)

Choice of Dessert

(choose 2)

Rich chocolate cheesecake with smashed toffee, brandied cherries & cream (gf)

Toffee apple annie with caramel sauce and vanilla bean ice-cream

Lemon tart with shortbread crust, Chantilly cream & fresh fruit

Black forest stack with cherry coulis & chocolate fudge ice-cream (gf)

Chocolate vegan brownie, coyo coconut yoghurt & mixed berries (vg,df,gf)

Raspberry white chocolate dome, with sponge & berry puree (gf)

Add some sides to the table

Rustic fries (v) \$10

Roast baby potatoes, pesto, feta (v) \$10

Garden salad (vg,df,gf) \$9

Sauteed broccolini, almonds, beurre noisette (v,gf) \$10

Please note groups over 40 must choose 2 items each course served on alternate drop basis

(df) Dairy Free (dfo) Dairy Free Option (gf) Gluten Free (gfo) Gluten Free Options (v) Vegetarian (vg) Vegan

Silver and Gold dining menu available only for groups of 15 guests or more on a pre arranged basis

restaurant group dining menus.

gold menu

Entree & main OR main & dessert \$45.00 per person

All 3 courses \$52.50 per person

Choice of Entree

(choose 3)

Pumpkin, feta & sage arancini with aioli (v)

Shredded lamb, cumin, feta, rocket in brik pastry with mint yoghurt & micro greens (gf)

Chilli garlic squid with coriander salad & kewpie mayonnaise (df,gfo)

Caprese salad with buffalo mozzarella, tomato, sea salt & olive oil (v,gf)

Beef tartare with capers, pickles, chilli, herbs & quail egg (gf)

Crispy skin snapper with capers & burnt butter sauce (gf)

Falafel fritters with hummus, tomato & coriander salsa & micro salad (vg,gf)

Choice of Mains

(choose 4)

Braised beef cheek with sweet potato puree, sauteed greens & red wine jus (gf)

Crispy skin duck with bok choy, choy sum, orange, pickled cucumber & hoisin (df)

Scotch fillet served with Rustic fries, garden salad & red wine jus (cooked medium) (gfo)

Pork sausages on Philli mashed potato with mustard onion gravy (gf)

Chicken, mascarpone & rocket risotto with lemon & parmesan (gf)

Cannelloni with roast pumpkin, parmesan, pine nut, Napoli & bechamel sauces (v)

Roast chicken - crispy smashed chat potatoes, season greens & creamy tarragon sauce (gf)

Market fish with celeriac remoulade, tomato, chive salsa & butter sauce (gf)

Heirloom vegetables, tomato, quinoa, radish, kale pesto, LSA (vg, df, gf)

Choice of Desserts

(choose 3)

Rich chocolate cheesecake with smashed toffee, brandied cherries & cream (gf)

Toffee apple annie with caramel sauce & vanilla bean ice-cream

Lemon tart with shortbread crust, Chantilly cream & fresh fruit

Black forest stack with cherry coulis & chocolate fudge ice-cream (gf)

Chocolate vegan brownie, coyo coconut yoghurt & mixed berries (vg,df,gf)

Raspberry white chocolate dome with sponge & berry puree (gf)

Please note groups over 40 must choose 2 items each course served on alternate drop basis

Add some sides to the table

Rustic fries (v) \$10

Roast baby potatoes with pesto & feta (v,gf) \$10

Garden salad (vg,df,gf) \$9

Sauteed broccollini, almonds, beurre noisette (v,gf) \$10