



# Group Dining

Banquet Menu \$55 pp

**Soy braised beef brisket sliders\***  
Beetroot chipotle cream

**Calamari**  
chilli salt, lime aioli

**Garden salad**  
candied walnuts, feta, vinaigrette

**Fat cut chips**

**Crispy skin salmon**  
salsa verde

**Harissa Roasted Chicken**

**Andouille Sausage**  
cilantro, pickled ginger salsa, chilli jam

*& select one of the following to be served*

**Cointreau infused berries**  
vanilla bean ice-cream  
*or*

**Christmas Pudding**  
crème anglaise



WE'RE  
**COVID  
SAFE**

Group menus available for reservations of 10-20 people.  
Full pre-payment is required at time of booking.  
Min spend of \$100pp applies for bookings of 15-20 people, FRI-SUN  
Further conditions and minimum beverage spends may apply.

Bookings of more than 20 people are classified as an event,  
and require private event space to be booked.  
Venue hire fees and minimum spends apply.

Christmas Pudding available for bookings from 4<sup>th</sup> November 2020.  
Christmas Crackers available for bookings from 4<sup>th</sup> November 2020.

\*Denotes item containing gluten.



# Celebration Dining

Banquet Menu at \$80 pp

A shared dining experience, enjoying a bit of everything. All menu items are served to the centre of the table for guests to serve themselves.

Sydney Rock Oysters, served with chilled apple dressing

Cold Smoked Salmon, capers, red onions & dill mustard dressing

Chilled Tiger Prawns, served with Marie Rose sauce

Salt & Pepper Calamari, chipotle aioli

Taramosalata Dip, Cod Roe dip served with grilled pita\*

Garden Salad, mixed leaves, assorted vegetables, house dressing

Spiced Lamb Cutlets, Moroccan spices, mint yoghurt

Pork Ribs, Bourbon BBQ Glaze

Spatchcock, grilled and served with chimichurri

*& select one of the following to be served*

Christmas Pudding, served with Crème Anglaise

Or

Eton Mess, meringue, fresh berries and passionfruit