

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

Dessert

Cointreau infused berries
vanilla bean ice-cream



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.

*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.

To Start

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*

To Follow

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

Roast Chat Potatoes, Rosemary, confit garlic, feta

To End

Eton Mess, meringue, fresh berries and passionfruit