

Group Dining

Banquet Menu \$65 pp
Members \$59pp

To Start

Burrata

Vine tomatoes, kombu salt & grilled sourdough*

Chilled Tiger Prawns

Served with lime & wasabi aioli

Crispy Duck

Bao bun, spring onions, cucumber, hoisin*

To Follow

Grilled Spatchcock

Honey, chilli & lime

Baked Salmon

Miso Glazed, shallots & sesame

Truffled Fries

Parmesan & Rosemary salt

Garden Salad

Mixed leaves, assorted vegetables, house dressing

To End

Eton Mess

Meringue, fresh berries & passionfruit

Celebration Menu \$95 pp
Members \$89pp

To Start

Burrata

Vine tomatoes, kombu salt & grilled sourdough*

Crispy Duck

Bao bun, spring onions, cucumber, hoisin*

Chilled Tiger Prawns

Served with lime & wasabi aioli

Salt & Pepper Calamari

Chipotle Aioli

To End

Elect one dessert to be served

Bread & Butter Pudding *or*

Vanilla Bean Ice Cream

Eton Mess

Meringue, fresh berries & passionfruit

To Follow

Rocket Salad

Parmesan, balsamic glaze, pine nuts

Spiced Lamb Skewers

Cumin, cucumber & mint dressing

Grilled Spatchcock

Honey, chilli & lime

Baked Salmon

Miso Glazed, shallots & sesame

Truffled Fries

Parmesan & rosemary salt



Group Dining Menus are essential for bookings of 21-30 people, and are optional for bookings of 15-20 people. Group Dining Menus, require 7 days notice. Full pre-payment is required at time of booking.

Bookings of more than 30 people are classified as an event, and require private event space to be booked. Venue hire fees and minimum spends apply.

Menu Valid 01 APR – 31 AUG 2021
subject to change.

All menu items are served banquet style.
One dessert item only to be elected.

*Denotes item containing gluten.

