

GROUP SET MENUS



■ PERFECT FOR 14 TO 30 GUESTS

SOMETHING CASUAL

Served sharing style, in two delicious courses, 30 minutes apart.

Entrees

Olives

Herbs/spices

Wild Smoked Fish Pate

Pickled onion / crispy capers / lavash

Beetroot Carpaccio

Olive oil / feta whip / smoked nuts (VE)

Sourdough

House smoked butter / sea salt

Mains

Served with fresh seasonal green salad (DF/GF)

Gluten free option is available on all pizzas (Add \$4 + GST pp)

Margherita

Tomato / buffalo / mozzarella / basil

Putiki

Baby spinach / sautéed mushrooms / roasted capsicum / onion / feta (V*)

The Rock

Roast chicken / avocado / onion / capsicum / sour cream / oregano / coriander / jalapeno

Pepperoni

Black olives / red onion / chilli

Desserts

Passionfruit Cheesecake Dark Chocolate Mousse

Add Oysters (½ DOZ) (Pre-ordered)
\$32pp + GST

Christmas crackers (Nov/Dec)
\$5pp + GST

Entrée + Mains
\$50pp + GST

Entrée + Mains + Dessert
\$65pp + GST

■ PERFECT FOR 14 TO 120 GUESTS

LONG LUNCH

Served sharing style, in two delicious courses, 30 minutes apart.

Entrees

Olives

Herbs/spices

Wild Smoked Fish Pate

Pickled onion / crispy capers / lavash

Beetroot Carpaccio

Olive oil / feta whip / smoked nuts (VE)

Sourdough

House smoked butter / sea salt

Mains

Served at your table

Medallion of Sirloin Beef

120g pp - béarnaise / red wine jus

Chicken Breast

100g pp - Lemon / thyme / velouté sauce

Roasted New Potatoes

Garlic / rosemary / parmesan truffle oil (VE)

Fresh Seasonal Green Salad

Champagne vinaigrette dressing (DF/GF)
November to March

Sautéed Seasonal Greens

(DF/GF) (April to October)

Desserts

Passionfruit Cheesecake Dark Chocolate Mousse

Add Oysters (½ DOZ) (Pre-ordered)
\$32pp + GST

Christmas crackers (Nov/Dec)
\$5pp + GST

Entrée + Mains
\$65pp + GST

Entrée + Mains + Dessert
\$80pp + GST