



GROUP MENU

Garlic pizza (for the table)

Entrées

Soup of day

toasted sourdough, butter

Crispy baby squid

fresh lemon zest, basil, chilli, sriracha mayo (df)

Oberon lamb loin

mushroom & spinach risotto, red wine jus (gf)

Salted cod croquettes

truffle mayonnaise

Autumn salad

roasted beets, walnuts, rocket, spinach, Danish feta (v) (gf)

Mains

Pan-fried barramundi fillet

courgette tagliatelle, purple basil, rich veloute sauce

The smoked rump cap 250g

crispy sidewinder chips, house salad, red wine jus (gf)

Seafood linguini

prawns, calamari, squid ink linguini, white wine sauce

Chicken breast supreme

snake beans, Pico de Galo salsa, lemon garlic sauce (gf)

Cauliflower steak

marinated cauliflower, sweet paprika, field mushroom, kale (v)

Desserts

Vanilla pana cotta

blackberry coulis

Sticky date pudding

vanilla ice cream, bourbon caramel sauce (v)

Raspberry creme brulee

fresh berries, double cream (v) (gf)

Two Course \$48pp | Three Course \$57pp

(df) Dairy free (gf) Gluten free (v) vegetarian