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## GROUP DINING MENU ·

### CHEF'S BANQUET MENU ·

2 COURSE \$65PP · 3 COURSE \$75PP

#### STARTERS ·

*to share*

Iggy's bread, olive oil  
Shaved serrano ham, whipped feta, apple and bitter leaves  
WA Octopus, fregola, green olive, baby gem  
Charred broccolini, truffle vinaigrette, macadamia

#### MAIN ·

*to share*

Rangers Valley Black Angus Rump MS3+, red wine jus, garlic butter  
Market fish with seasonal accompaniments

*add a third main to share for an additional \$10pp.*

#### SIDES ·

*to share*

Leaf salad, house dressing and radish  
Chips, truffle, parmesan  
Seasonal vegetables

#### DESSERT ·

*individually plated for each guest*

Ginger bread, quince, milk sorbet

*Menu subject to seasonal change, and can be confirmed with your Event Manager closer to your event date. Menu available in restaurant or private dining room for minimum 10 guests. Room hire fee applies for private dining room. Dietary requirements can be accommodated upon request.*



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## GROUP DINING MENU ·

### SET MENU ·

**2 COURSE \$80PP · 3 COURSE \$90PP**

### STARTERS ·

Iggy's bread, olive oil

*plus choice of*

Shaved serrano ham, whipped feta, apple and bitter leaves

WA Octopus, fregola, green olive, baby gem

Charred broccolini, truffle vinaigrette, macadamia

### MAIN ·

*choice of*

Rangers Valley Black Angus Rump MS3+, red wine jus, garlic butter

Market fish with seasonal accompaniments

Roasted cauliflower, smoked almond, black garlic

### SIDES ·

*to share*

Leaf salad, house dressing and radish

Chips, truffle, parmesan

Seasonal vegetables

### DESSERT ·

*choice of*

Ginger bread, quince, milk sorbet

Dark chocolate, corella pear, olive oil chiffon

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## GROUP DINING MENU ·

### CHEF'S FEAST MENU ·

**3 COURSE \$100PP**

#### STARTERS ·

Chef's selection of shared starters for the table

#### MAIN ·

*choice of*

##### WHOLE ROASTED RIB OF BEEF

Dry aged for 6 weeks then slow roasted for 12 hours

O'Connor premium beef is sourced from Angus British bred cattle, raised in Victoria's prime beef producing Gippsland region, with consistent and desirable marbling, colour and flavour. The rib is then dry aged for 4-6 weeks to enhance the flavour and tenderize the meat, for an unforgettable experience.

##### CRISPY PORK BELLY

Crispy skinned free range pork belly, roasted for 3 hours

Borrowdale free range pork belly, comes from the Darling Downs region on the western slopes of the Great Dividing Range in southern Queensland. The pigs are raised in a stress free environment with the freedom to truffle, play and wallow in the mud.

#### SIDES ·

Chef's selection of shared sides, including seasonal vegetables and accompaniments

#### DESSERT ·

Chef's selection of shared desserts for the table

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