

SET MENU

FOR GROUPS OF 8 OR MORE

2 COURSES \$65PP

3 COURSES \$75PP

SHARED ENTRÉE

Charcuterie Board *mixed cold meats, warm sourdough bread*

Heirloom Tomato Salad *buffalo mozzarella, sourdough, shallot oil & baby basil*

Salt & Pepper Squid *shallot, chilli, lime & black vinegar*

MAINS (50/50 DROP)

250g Black Angus Sirloin *seasonal greens, house butter*

Gold Band Salad *kipfler, fennel chive, beurre blanc*

SIDES FOR THE TABLE

Fries *truffle aioli*

Garden Salad *house dressing*

DESSERT

Warm Chocolate Brownie *coconut gelato, chocolate sauce*

Cheese Selection *quince paste, grapes, crackers (extra \$15 pp)*

