

PIZZA SET MENUS

\$37 antipasto + shared pizza + salad + chips

\$52 antipasto + shared pizza + salad + chips + shared dessert

ASSORTED PIZZAS

Margherita - basil, mozzarella, tomato base (v)

Funghi - mushroom, chard, burrata (v)

Carne - smoked BBQ short rib, sausage, pepperoni

Figura - fig, radicho, salami, ricotta

Gambero - tiger prawn, fermented chilli, red onion, rocket

**Gluten friendly pizza bases available on request extra \$3*

SET MENUS

\$45 bread & dips + main (4 choices) + salad + chips

\$52 antipasto + main (4 choices) + salad + chips

\$67 antipasto + main (4 choices) + salad + chips + shared dessert + tea + coffee

\$67 antipasto + shared main + salad + shared dessert + tea + coffee

BREAD AND DIPS

served shared to the centre of the table

Turkish bread with roasted eggplant and Taramasalata and caviar

ENTRÉE

served shared to the centre of the table

Antipasto plate – chefs selection of cured meat, burrata, dips & organic sourdough

CHOICE MAIN

your choice of the following on the day:

Pan fried potato and ricotta gnocchi, saltbush mushrooms (v)

Pork schnitzel, watercress, fennel, French bean salad

Chargrilled rump cap, potato galette, pepper sauce (served medium rare) (gf)

Ocean trout, smoked mussels, seasonal garnish

SHARED MAIN OPTIONS

Select 2 items from the following shared mains, served to the table with seasonal salads:

Roasted shergu wagyu beef, roasted kipfler potatoes, dijon mustard, jus gras, soubise (gf)

Roasted pork forequarter, quinoa, cracked wheat tabouli, caramelised apple

Chicken coq au vin, parsnip puree, pork lardons, swiss brown mushrooms (gf)

Slow cooked lamb shoulder, fried eggplant chips, pepperonata

SIDE SALAD

Somerset Farm mixed leaf salad, mustard vinaigrette (v, gf)

DESSERT

served shared to the centre of the table

3 CHEESE PLATE

Neil's Yard Dairy cheese selection, accompaniments, rye crackers

Colston Stilton / Montgomery's Cheddar / Durrus washed rind

Two types of sweet treats served with tea and coffee

*Menus are subject to change.
All menus must be pre-ordered and pre-paid 7 days prior.*

Monday – Friday

ALC available for up to 20 guests

Choice option is available for 10 – 40 guests

*40pax + are required to go on a shared set menu
or alternate drop from options above*

Saturday & Sunday

ALC is available for up to 20 guests

Choice option is available for 10–40 guests

*40pax + are required to be on an alternate
drop main set menu only*

(v) vegetarian (gf) gluten friendly (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.