

KIDS MENU \$24pp

- ENTREE -

mac 'n cheese 🍷

macaroni w/ cream, mozzarella
& parmesan

- MAIN -

mini cheeseburger

served w/ fries & tomato sauce

- DESSERT -

vanilla & chocolate gelato

individual gelato scoops served w/ their choice of;
chocolate, caramel or strawberry sauce



SET MENUS

MINIMUM 12 GUESTS

PLEASE NOTE: A 10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS

MENU 1 \$38pp

- ENTREES TO SHARE -

arancini sampler box

- beef mince & mozzarella
- tomato & mozzarella
- mushroom, tomato & mozzarella

calamari fritti

tossed w/ zucchini fries, served w/ lemon labneh dip, topped w/ shallots & fresh chilli

- MAINS SERVED ALTERNATELY -

pachino pasta

spaghetti w/ extra virgin olive oil, heirloom tomatoes, basil, garlic & chilli (make it gluten free)

pulled pork sliders

slow cooked bbq pork w/ homemade slaw

- SIDES TO SHARE -

twisted fattoush

iceberg lettuce, raddish, parsley, tomatoes, cucumber, spanish onion, pomegranate & mint w/ crispy fried bread & sumac



GLUTEN FREE
OPTION



VEGETARIAN
DISH

All care is taken, however trace amounts of ingredients may be present. If you suffer from a food allergy or intolerance please let us know upon placing your order.

MENU 2 \$48pp

- STARTER -

the grazing board

w/ prosciutto, halloumi, parmesan, semi-dried tomatoes, avocado, pickles, olives & grissini, served w/ labneh & toasted turkish bread

- ENTREES TO SHARE -

classic nachos

w/ homemade chilli con carne, jalapeños & melted cheese, topped w/ sour cream, guacamole, tomato salsa & shallots

prawn chipsu

battered prawns served w/ chilli lime mayo dip

- MAINS SERVED ALTERNATELY -

schnitz 'n chips

crumbed fried chicken, served w/ fries & gravy

atlantic salmon

grilled, herb crusted atlantic salmon served w/ wattleseed infused butter, lemon & a chickpea, tomato & spanish onion salad (make it gluten free)

- SIDES TO SHARE -

twisted fattoush

iceberg lettuce, raddish, parsley, tomatoes, cucumber, spanish onion, pomegranate & mint w/ crispy fried bread & sumac