

Autumn grazing menu— OPTION A

Available for groups of 10+ persons

On arrival

Sourdough, whipped butter, Maldon salt

Entrée—share board

Chef's daily selection of fresh & seasonal appetizers (gc, dc)

Main—choose two of the following to share

Roast butternut pumpkin, potato, sage & goats cheese pie, watercress

Whole baked snapper, baby capers, lemon & parsley butter (gf) (dc)

Whole thyme & garlic roasted free range chicken, chicken gravy (gf)

Twice cooked crisp Berkshire pork belly, caramelized apple sauce, jus (gf) (df)

12 hour slow braised lamb shoulder, salsa verde, jus (gf) (df)

Choose two of the following sides to share

Mixed leaves, house dressing (gf) (df)

Braised red cabbage, caraway (gf) (df)

Charred broccoli, chilli garlic butter, lemon pangrattato (gc, dc, vc)

Roast carrots, yoghurt dressing, dukkah (gf, dc, vc)

Shoestring fries (gf) (df)

Champ (gf)

Dessert—choose one of the following to share

Apple & ginger crumble, vanilla ice-cream

or

Selection of two cheeses served with lavosh, walnut bread, muscatels, fig paste (gc)

One course—\$35 (with cheese as a dessert +\$5)

Two course — \$45 per person (with cheese +\$5)

Three courses — \$55 per person (with cheese +\$5)

Menu's are subject to seasonal change

Autumn set menu— OPTION B

*Available for groups of 10 - 22 persons
An 'Alternate Drop' Menu is adopted for 23+ persons*

On arrival

Sourdough, whipped butter, Maldon salt

Choice of Entrée

Fried rosemary polenta
garlic mushrooms, truffle cream, Treviso, parmesan (gf)

Salmon & prawn fish cake
warm tartare sauce, pickled cucumber

Shiro Kin Wagyu bresaola
crumbed oxtail, shiraz jelly, horseradish mayo, watercress (gc, df)

Choice of Main

Hand made gnocchi
Roast butternut pumpkin, sage, goats cheese & dukkah

Barramundi orecchiette
Charred broccoli, chilli, garlic & lemon butter (gc, dc)

*Roast 'Greenstone Creek' eye fillet
bubble & squeak, cauliflower puree, sauce bordelaise (gf, dc)
**served pink*

Family Serve

Champ (gf)
Mixed leaves, house dressing (gf) (df)

Choice of Dessert

Steamed lemon pudding
lemon meringue ice-cream

'Jaffa cake'
milk chocolate mousse, mandarin jelly, mandarin syrup, vanilla sponge (gf)

Selection of two cheeses
served with lavosh, walnut bread, muscatels, fig paste (gc)

*Two courses including sides - \$50 (with cheese as a choice of dessert +\$5.00)

Three courses including sides - \$65 (with cheese +\$5.00)

*For two courses, groups must dine from entrée / main OR main / dessert
A combination of both is ONLY permitted with a confirmed pre-order

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