



MENU

Lunch or Dinner

STATER

Sharing Platter

Assortment of Italian cured meats, smoked salmon, cheese, loaded hummus, olive oil & balsamic, falafel balls, olives, wild wheat breads

MAIN COURSE

Mains to Share

12 hour braised beefs cheeks cooked in south East Asian inspired

Crispy five spice pork belly

Crispy Knaggy chicken with a chipotle mayo

Sticky roasted NZ lamb ribs, topped with a caraway & chive slaw,
spiked mint vinaigrette

Warmed Puy Lentils, smoked baby beets & artichoke hearts, roasted red peppers, baby
spinach, Meredith's marinated goats cheese, crispy kale

Potato Braves with alioli

Greens with Parmesan crumb

DESSERT

Selection of Petite Fours

THREE COURSE \$80

MAIN & DESSERT \$60

ENTREE & MAIN \$70

MAINS ONLY \$45

(Mains only available during off peak times only)

One menu type per group

Cake-age charge \$10pp

