

MENU

Minimum Fifteen Guests

STARTER

Sharing Platter

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

MAIN COURSE

Mains to Share

12 hour braised beefs cheeks cooked in Asian inspired flavours

Sticky Korren pork belly bites topped an apple slaw

Crispy golden chicken with a chipotle mayo

Warm French lentil salad with smokey eggplant, baby beets & spinach, crispy kale, cashew romesco

Crispy roast potatoes with aioli

Broccolini with a tahini & soy dressing, nori topping

DESSERT

Selection of Sweet Treats

Cinnamon Sugar Donut Pillows

Orange and Dark Chocolate Truffles

Pistachio Cream Tarts

THREE COURSE \$95

MAIN & DESSERT \$75

ENTREE & MAIN \$85

MAINS ONLY \$60

ONE MENU TYPE PER GROUP

CAKE-AGE CHARGE \$5PP

