

## Menu for groups of 12 or more guests

### To start

your choice of

Local asparagus, white onion, puffed rice, goats curd (v)

Harissa spiced quail, freekeh, raisins, lemon emulsion (gf)

Local squid, kipfler potatoes, chorizo, heirloom tomatoes, baby rocket (gf)

### Main

your choice of

Tasmanian Salmon, pomegranate, orange, whipped feta, pea puree, salmon pearls (gf)

Ancient grain salad, fresh figs, grilled radicchio, kale (v)

Lamb press, pancetta, nectarine & plum jam, white bean puree (gf)

Free range chicken breast, celeriac, charred corn, capsicum salsa (gf)

all mains are served with

Crushed potatoes, rosemary salt  
Bitter leaf salad, lemon vinaigrette

### To finish

your choice of

Georges Pavlova, meringue, seasonal fruit (gf)

Lemon curd tart, short bread crumble, coconut ice-cream

(v) vegetarian (gf) gluten free

**Two courses \$74 pp**

**Three courses \$89 pp**

Both price options include side dishes to share

Option to add a cheese course \$15 pp

3 course minimum for group bookings on Friday & Saturday evening

Pricing is inclusive of GST

No BYO for group bookings

Unfortunately, ala carte menu cannot be offered for groups of 12 plus guests

