



## **\$80PP SET MENU**

\*MINIMUM 8 PEOPLE

### **ENTREE**

**FOCACCIA WITH OLIVE OIL & SMOKED SALT**

**MARINATED OLIVES**

**VITELLO TONNATO**

**EMPANADAS**

**BURRATTA WITH VINE RIPENED TOMATO & RED ONION**

**GRILLED OCTOPUS & CHORIZO**

### **MAINS**

**WESTHOLME WAGYU SIRLOIN 220G WITH CHIMICHURRI**

**WOOD-FIRED CHICKEN WITH YOGHURT & CORN SALSA**

### **SIDES**

**TRIPLE COOKED KIPFLER POTATO WITH SMOKED MAYONNAISE**

**MIXED LEAF SALAD WITH LEMON HERB DRESSING**

### **MAINS**

**FLAN**



Our menu includes ingredients that may contain allergens and is crafted in a kitchen where nuts, shellfish, and gluten are handled. Although we make every effort to accommodate dietary requirements, we cannot assure that our food will be entirely free from allergens.



## **\$100PP SET MENU**

\*MINIMUM 6 PEOPLE

### **ENTREE**

**FOCACCIA WITH OLIVE OIL & SMOKED SALT**

**MARINATED OLIVES**

**VITELLO TONNATO**

**EMPANADAS**

**BURRATA WITH VINE RIPENED TOMATO & RED ONION**

**GRILLED OCTOPUS & CHORIZO**

### **MAINS**

**ANGUS RIB-EYE 800G ON THE BONE WITH CHIMICHURRI**

**WOOD-FIRED CHICKEN WITH YOGHURT & CORN SALSA**

### **SIDES**

**TRIPLE COOKED KIPFLER POTATO WITH SMOKED MAYONNAISE**

**MIXED LEAF SALAD WITH LEMON HERB DRESSING**

### **MAINS**

**FLAN**



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