

# GROUP SET MENU *Summer*

2 Courses \$70pp  
3 Courses \$80pp



## ENTRÉE

*Choose 1*

Pumpkin Arancini on Tomato Sauce, & Mixed Leaf Salad (GF/DF/V)

Goat Cheese & Zucchini Tartlets, Mixed Greens, Lime Dressing (V)

Chef's Seasonal Soup of the Day (GF/V) (DF on request) served with toasted sourdough (GF on request)

Slow Cooked Moroccan Spiced Lamb Shoulder, Served on Couscous Salad, Baba Ganoush, & Lime Dressing (DF)

Confit Pork Belly on Roasted Sweet Corn Puree, Apple & Daikon Radish Pickle, & Market Vegetables (GF)

Spinach & Cheese Ravioli with Roast Pumpkin & Wild Rocket in a Creamy Sage Sauce (V)

Jersey Cream Crème Brûlée (GF)

Mélange Meringue with Housemade Lemon Curd, Whipped Cream & Seasonal Berries (GF)

Toblerone Chocolate Mousse with Strawberry Compôte (GF)

## MAIN COURSE

*Choose 1*

## DESSERT

*Choose 1*

**GF=Gluten Free | V=Vegetarian**

**\*Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table**