

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)



MAIN COURSE

Choose 1

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)



DESSERT

Choose 1

Jersey Cream Crème Brûlée (GF)

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

Toblerone Chocolate Mousse with Strawberry Compôte (GF)



GF=Gluten Free | V=Vegetarian

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