

GROUP SET MENU Winter

2 Courses \$75pp
3 Courses \$85pp



ENTRÉE

Choose 1

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

Mushroom & Leek 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 Lamb Shoulder on Risoni with Bean, Tomato, & Olive Ragout topped with Persian Feta (DF on request)

Confit Pork Belly, Roast Sweet Potato Puree, Braised Red Cabbage, & Market Vegetables (GF)

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

Jersey Cream Crème Brulée (GF)

Mélange Meringue with House made 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*