

GROUP SET MENU Spring 2025

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



ENTRÉE

Choose 1

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

Asparagus & Semi Dried Tomato 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)

Moroccan Inspired Lamb Tagine on Couscous (DF)

Szechuan Inspired Confit Pork Belly on Rice Noodles, with Asian Greens, Hoisin & Pear Jam (GF, DF)

Roast Pumpkin & Sage 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