

SHARED MENUS

OPTION 1 - \$30PP

Garlic Pizza

olive oil, rosemary, oregano

Creamy mushroom & spinach orecchiette

Rigatoni beef ragu

ricotta, gremolata

Wood-Fired Pizzas

choose two from the menu

Mixed leaf salad

mixed leaves, cucumber, tomato,
Spanish onion & vinaigrette

OPTION 3 - \$40PP

Garlic Pizza

olive oil, rosemary, oregano

Creamy mushroom & spinach orecchiette

Rigatoni beef ragu

ricotta, gremolata

Chef's roast of the day

with roasted potato & seasonal vegetables

Wood-Fired Pizzas

choose three from the menu

Mixed leaf salad

mixed leaves, cucumber, tomato,
Spanish onion & vinaigrette

Bread rolls & butter

OPTION 5 - \$55PP

Salt & pepper calamari

with lime chilli aioli

Seasonal dips & olives

lavosh bread, marinated olives

Antipasto

cured meats & grissini

Creamy mushroom & spinach orecchiette

Rigatoni beef ragu

ricotta, gremolata

Wood-Fired Pizzas

choose three from the menu

Chef's roast of the day

with roasted potato & seasonal vegetables

Mixed leaf salad

mixed leaves, cucumber, tomato,
Spanish onion & vinaigrette

OPTION 2 - \$35PP

Garlic Pizza

olive oil, rosemary, oregano

Seasonal dips & olives

lavosh bread, marinated olives

Creamy mushroom & spinach orecchiette

Rigatoni beef ragu

ricotta, gremolata

Wood-Fired Pizzas

choose three from the menu

Mixed leaf salad

mixed leaves, cucumber, tomato,
Spanish onion & vinaigrette

Caesar Salad

cos lettuce dressed with bacon, anchovies,
croutons, olive oil, free-range soft boiled egg,
parmesan cheese & caesar dressing

OPTION 4 - \$50PP

Garlic Pizza

olive oil, rosemary, oregano

Seasonal dips & olives

lavosh bread, marinated olives

Antipasto

cured meats & grissini

Creamy mushroom & spinach orecchiette

Rigatoni beef ragu

ricotta, gremolata

Wood-Fired Pizzas

choose three from the menu

Chef's roast of the day

with roasted potato & seasonal vegetables

Mixed leaf salad

mixed leaves, cucumber, tomato,
Spanish onion & vinaigrette



The Garden

SET MENU

2 Courses \$45 · 3 Courses \$55

ENTREE

Bruschetta

on sourdough

Seasonal dips & olives

lavosh bread, marinated olives

Salt & pepper calamari

with lime chilli aioli

Oysters 1/2 doz

natural, kilpatrick or mornay

MAIN

Kinkawooka chilli mussels

napoli sauce, crunchy bread

Beef cheek

red wine sauce, olive oil mash topped with crispy parsnip

Osso bucco

red wine sauce, creamy polenta

Crispy skin salmon

cannellini bean cassoulet, chorizo, eggplant

DESSERT

Chocolate brulee

Flourless chocolate sponge, chocolate mousse, caramel brulee centre finished with a dark chocolate glacage and gold dust, served with pistachio ice cream

Exotic dome

Pineapple, mandarin and passionfruit mousse, with a mango panna cotta on an almond and orange base, served with coconut ice cream

Pyramid

Layers of savoy sponge and chocolate mousseline creme, finished in milk chocolate, served with vanilla ice cream

Tiramisu

Classic Italian salvadorie biscuits soaked in coffee with mascarpone mousse

TERMS & CONDITIONS

10% discount for members on all shared & set menus

We can cater for most dietary requirements. Please inform us of any dietary requirements 3 days in advance.

SHARED MENU

Shared menu is available for any groups of 16 guests or more.

SET MENU

Choices for set menu are entree & main, main & dessert or entree, main & dessert.

For bookings of 25 guests or less, all guests will choose their dishes from the set menu on the day.

For bookings of 26 guests or more, please choose 2 dishes from each course for an alternate drop.

CAKE

We welcome you to bring your own cake. A cakeage fee of \$1 per person will apply.

KIDS

Kids under 12 will be charged \$10 each if part of the shared menu.

Otherwise kids can order from the standard kids menu.