

SET MENU

2 Courses \$45 • 3 Courses \$55

ENTREE

Bruschetta

tomato, olive oil, basil, Spanish onion on sourdough

Labneh & spicy capsicum dip **v**

lavosh bread, marinated olives

Salt & pepper calamari

with lime chilli aioli

Oysters 1/2 doz

natural, kilpatrick or mornay

MAIN

Baby octopus pico de gallo

chilli, salsa, hand-picked leaves, vinaigrette, toasted sourdough

Pan-seared chicken breast **gf**

warm roasted seasonal vegetables dressed with vinaigrette

250g Rump

choose from shoestring fries, creamy mash or roast potatoes & sauce
*gravy, peppercorn, mushroom, garlic butter **gf**, chimichurri **gf***

Crispy skin salmon

warm seasonal vegetables with salsa verde

DESSERT

Chocolate brûlée

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

Peanut butter pillow

peanut butter mousse with a salted caramel insert finished with a
peanut butter glaze and caramel popcorn

Malibu & coconut slice

almond and lime zest sponge with whipped Malibu ganache and
mango confit, finished with white chocolate and roasted coconut

Passionfruit meringue tart

handmade short crust pastry filled with passion fruit curd and
finished with burnt meringue

Available lunch & dinner. Minimum order for 2 people. Choices for set menu are entree & main, main & dessert or entree, main & dessert.
For bookings of 20 guests or more, dishes are limited to 2 from each course for an alternate drop. We welcome you to bring your own cake.
A cakeage fee of \$1 per person will apply. Pre-orders are encouraged for large groups. Members receive 10% discount.



SHARE MENU

OPTION 1 - \$30PP

Garlic pizza

olive oil, rosemary, oregano

Fresh tomato, basil & bocconcini orecchiette

Spanish onion, garlic, extra virgin olive oil & gremolata

Chicken pesto rigatoni

garlic, cream, spinach

Wood-fired pizzas

choose two from the menu

Mixed leaf salad

mixed leaves, cucumber, tomato, Spanish onion & vinaigrette

OPTION 2 - \$35PP

Garlic pizza

olive oil, rosemary, oregano

Labneh & spicy capsicum dip

lavosh bread, marinated olives

Fresh tomato, basil & bocconcini orecchiette

Spanish onion, garlic, extra virgin olive oil & gremolata

Chicken pesto rigatoni

garlic, cream, spinach

Wood-fired pizzas

choose two 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 3 - \$40PP

Garlic pizza

olive oil, rosemary, oregano

Fresh tomato, basil & bocconcini orecchiette

Spanish onion, garlic, extra virgin olive oil & gremolata

Chicken pesto rigatoni

garlic, cream, spinach

Chef's roast of the day

with roasted potato, seasonal vegetables & gravy

Wood-fired pizzas

choose two from the menu

Mixed leaf salad

mixed leaves, cucumber, tomato, Spanish onion & vinaigrette



OPTION 4 - \$50PP

Garlic pizza

olive oil, rosemary, oregano

Labneh & spicy capsicum dip

lavosh bread, marinated olives

Charcuterie

assorted cured meats, olives, labneh, grissini & sourdough bread

Fresh tomato, basil & bocconcini orecchiette

Spanish onion, garlic, extra virgin olive oil & gremolata

Chicken rigatoni

garlic, cream, spinach

Wood-fired pizzas

choose three from the menu

Chef's roast of the day

with roasted potato, seasonal vegetables & gravy

Mixed leaf salad

mixed leaves, cucumber, tomato, Spanish onion & vinaigrette

OPTION 5 - \$55PP

Salt & pepper calamari

with lime chilli aioli

Labneh & spicy capsicum dip

lavosh bread, marinated olives

Charcuterie

assorted cured meats, olives, labneh, grissini & sourdough bread

Fresh tomato, basil & bocconcini orecchiette

Spanish onion, garlic, extra virgin olive oil & gremolata

Chicken pesto rigatoni

garlic, cream, spinach

Wood-fired pizzas

choose three from the menu

Chef's roast of the day

with roasted potato, seasonal vegetables & gravy

Mixed leaf salad

mixed leaves, cucumber, tomato, Spanish onion & vinaigrette

