



GROUP MENUS

Two Course Best of Graze - \$70 per person

Choice of:

Starter and Main or
Main and Dessert

Three Course Best of Graze - \$85 per person

Starters

CHARCUTERIE BOARD

Selection of our Butcher's house cured & smoked meats, cheeses, pickles & lightly toasted sourdough



Main - alternate serve

EYE FILLET 200g

Black Angus 150 day Grain Fed MS2+

Cooked Medium with beef jus, jacket potato topped with sour cream & chives

OR

STRIPLOIN 350g

Black Angus 120 day Grain Fed MS2+

Cooked Medium with beef jus, jacket potato topped with sour cream & chives

AND

BREAST OF CHICKEN

with a basil mousse and ratatouille risotto

OR

FILLET OF BARRAMUNDI

with an onion biryani and yellow curry sauce

OR

TWICE COOKED CONFIT PORK BELLY

with onion tart tatin, spinach and bacon with a mushroom dressing



ADD SIDES for \$7pp

STEAKHOUSE CHIPS

with a salt & vinegar dressing

AND

GRAZED CHOPPED SALAD

Red cabbage, fennel & apple salad with a mustard dressing and Chinese spiced walnut praline



Dessert - Alternate Serve

CAPPUCCINO CRÈME BRULÉE

AND

CRISP APPLE AND ALMOND TART

with vanilla ice cream

Menus are subject to seasonal changes - 10% surcharge applies on Sundays and Public Holidays

Two Course Best of Graze \$70 per person or Three Course Best of Graze \$85 per person plus all beverages on consumption. A pre-selected menu for groups greater than 10 adults.