

\$69 Set MENU

Add a drink +\$10pp

Mixed Share Platter

Cauliflower Bites (vg, df, gf)
with a curry aioli dipping sauce

Vegetarian Dumplings
with soy & chili dipping sauces

Chicken Skewers (gf, df)
with peanut sauce

Salt & Pepper Squid (df)
with saffron aioli

Mains

Individually Plated

Southern Fried Chicken
with maple glazed bacon, waffles, potato
mash, gravy, coleslaw, & chipotle aioli

Market Fish
pan-fried in white wine garlic cream sauce
with prawns served with roast potatoes &
green salad

Sirloin Steak
medium cooked with mushroom sauce,
fries & green salad

BBQ Pork Spare Ribs (gf)
smothered in smoky louisiana spiced rib
sauce, served wih fries & slaw

Desserts

Individually Plated

Rolled Pavlova (gf)
berry coulis, cream, fresh fruit salad &
berry sorbet

Banoffee Pie
caramel sauce, maple & walnut ice cream

** vegan and vegetarian options available on request

Please note that we make our aioli in house using raw eggs.
v – Vegetarian, gf – Gluten friendly, vg – Vegan. df – Dairy free
Please talk to us about your dietary needs, While we take as much care as humanly possible, we cannot guarantee that trace
elements may not be present.