



Group Booking Menu

Group Booking Menus	
Two Course (Entrée & Main)	\$62pp
Three Course (Entrée, Main & Dessert)	\$70pp
Child's Meal & Ice Cream (choice of on day)	\$22pp
Beverage Attendant Upgrade	\$350

Entrée – shared items of the below

Toasted Focaccia, grated parmesan, garlic, wakame butter (v)

Antipasto plate, la stella burrata, rockmelon, san danielle prosciutto, mortadella, grissini (gfa)

Fried Calamari, lime mayonnaise (i) (df)

Arancini, smoked buffalo mozzarella, sun-dried tomato, aioli (v)

Main – choice of two in advance for alternate serve

Grilled Barramundi, cauliflower purée, brown butter, capers, lemon, dill (a) (gf, df)

Crispy Skin Salmon, ratatouille, sicilian olive tapenade (a) (gf, df)

Eggplant Parmigiana, marinated eggplant, tomato sugo, mozzarella, basil (v, df)

Pastrami Beef Cheek, smoked potato purée, roasted carraway carrots (gf, df)

Served with chips & salad for the table

Dessert – shared items

Selection from daily fresh made slices and pastries

Beverage Attendant

Wanting table service for the day? Enquire about upgrading your experience with a dedicated beverage attendant.

Origin of Seafood || A Australian || I Imported || M Mixed

V Vegetarian || GF Gluten Free || GFA Gluten Free Available || DF Dairy Free

Vegetarian / Dietary Changes available on request. Menu subject to seasonal changes with given notice.

Members prices shown, non-members add 10%. Public Holiday (15%) surcharges apply