

GROUP DINING SET MENUS

SILVER MENU \$55 PER PERSON

OLIVES

G/F, VE, VG

SOURDOUGH olive oil, balsamic

VG. VE. GFC

EGGPLANT PILLOWS ricotta, cranberries, almonds

N, VG, G/F, VEC

CRISPY PORK BELLY carrot puree, apple, celeriac slaw

SLOW COOKED BEEF CHEEK

with parsnip puree, red wine jus and green beans D. G/F

GOLD MENU \$65 PER PERSON

SILVER MENU PLUS

PAELLA BALLS mushrooms, capsicum, saffron aioli

CHURROS with dulce de leche and chocolate sauce

PLATINUM MENU \$80 PER PERSON

GOLD MENU PLUS

CHARCUTERIE

cured meats, manchego, marinated olives, pickles, sourdough, evo

CHEESEBOARD