



6



SET MENU

MINIMUM 4 GUESTS

\$40^{PP} PACKAGE

CHOICE OF ONE ENTRÉE
CHOICE OF TWO MAINS
CHOICE OF TWO SIDES

\$45^{PP} PACKAGE

CHOICE OF ONE ENTRÉE
CHOICE OF THREE MAINS
CHOICE OF TWO SIDES

\$50^{PP} PACKAGE

CHOICE OF TWO ENTRÉE
CHOICE OF THREE MAINS
CHOICE OF THREE SIDES

ENTRÉE

Lamb rump skewers, cucumber, capsicum & haloumi salad, scordalia, pitta

Teriyaki salmon skewers, jap slaw, mint, sesame mayo, tortillas (gf*)

Charcuterie board, pickles, olives, chutney, sour dough (gf*)

Mezze plate, pistachio falafel, kale tabouli, dolmade's, pickles, hummus, flatbread (ve/gf*)

TPH mixed plate, lamb kofta, baba ghanoush, fried haloumi chips, pickles, flatbread, coriander salsa (gf*)

MAIN

Roasted chermoula chicken, tuom, pickled peppers (gf)

Slow cooked lamb shoulder, mint yoghurt (gf)

Baked Atlantic salmon, citrus, soft herbs (gf)

Crispy pork belly, apple sauce, red wine jus (gf)

Roast sweet potato, kale, sprouts, crispy quinoa, raisins, radish, cashew crème (ve/gf)

Smoked whole eggplant, harissa, soft herb tabbouleh (ve/gf)

Fusilli pasta, prawns, artichoke, semi dried tomatoes, snow peas, rocket pesto (ve*)

Pan fried Barra fillets, sweet potato hummus, smoked almonds (gf)

SIDES

Garden salad, house dressing (v/gf)

Cabbage slaw (ve/gf)

Steamed vegetables, lemon, olive oil (v/gf)

Potato mash (v/gf)

Duck fat crispy potatoes (gf)

Hot chips, sea salt

ADD DESSERT \$5

Churros, salted caramel (v)

Assorted cheese platter, lavosh, muscatels, quince (v)

T&Cs. Shared set menu bookings and pre-payment essential with a minimum 72hrs. Available for minimum groups of 4 people.