



Shared Feast

(\$49 per Person)

served on shared Platters per table

Entrees:

- ❖ Prawn croquettes, rocket leaves & aioli
- ❖ Pulled beef brisket, potato rosti, pickled red cabbage & pea puree (Gluten free / Dairy free)

Mains:

- ❖ Miso & chilli marinated chicken breast (Gluten free / Dairy free)
- ❖ Crispy-skinned pork belly (Gluten free / Dairy free)
- ❖ Iceberg lettuce wedges, parmesan & Caesar dressing (Gluten free)
- ❖ Cheesy potato gratin (Gluten free)
- ❖ Gravy (Gluten free / Dairy free)

Dessert

add on \$10 per Person:

- ❖ Dark chocolate brownie, mixed berries coulis, vanilla bean ice cream (Gluten free)
- ❖ New York style Cheesecake, chocolate cookie crumble butterscotch sauce

T&C

- minimum 20 people
- Vegetarian / vegan requests will be accommodated separately
- Please inform us of any other allergies or dietary restrictions in advance; we will do our best to accommodate these needs.