



These menus are available for groups of 12 or more, they must be pre-ordered one week in advance and require a deposit of \$300 in order to secure the booking.

All dishes are served as sharing platters with one platter designed for 4 people.

Please advise of any dietary requirements upon booking so that these can be catered for.

\$95 per person

Starters

Antipasto platter selection of cured meats, parmesan, mixed olives and grissini

Pan fried olives

Fresh bread

Entrees

Chilled seafood platter smoked salmon, natural oysters, tiger prawns & Balmain bugs

Beef and pork ribs smothered in our house-made signature glaze

Wild mushroom risotto Mixed wild mushrooms in a light cream sauce finished with truffle oil

Main

Grilled lobster tail finished with lemon butter, garlic, chilli & parsley served on a salad of cherry tomatoes, fresh basil, cucumber, white balsamic vinegar, extra virgin olive oil and lemon

Slow cooked beef cheeks served in a red wine jus served with roasted pumpkin, beetroot and potato and topped with feta

Garden salads

Desserts

Mini dessert platter

Fruit platter

Cheeseboard

Coffee

Short black or macchiato only

Additional platters

(Each platter serves approximately 6 guests)

Hot and cold seafood platter tiger prawns, oysters, balmain bug, smoked salmon, mussels, calamari, king prawns, lobster tails market fresh fish and beer battered chips 200

Antipasto boards selection of cured, parmesan, mixed olives and wood-fired grissini 35

Zucchini flowers locally sourced zucchini flowers stuffed with ricotta and spinach served in a light batter 30

Chicken wings smothered in house-made BBQ glaze 25

Oysters 1 dozen natural Sydney rock oysters and 1 dozen Kilpatrick oysters 55

Cheeseboard selection of Australian cheeses served with quince, honey and house-made crackers 45

Fruit platter seasonal fruits 35