

GRAZING STYLE SHARE MENU

#70 PER HEAD (ADULTS)

#35 PER HEAD (CHILDREN 16YRS & UNDER)

TO START

PLOUGHMAN'S PLATTERS TO SHARE

IN THE MIDDLE

SZECHUAN CALAMARI, CABBAGE SLAW, BLACK GARLIC AIOLI & LEMON

MAIN EVENT

YAGABURNE FREE RANGE PASTURE FED T BONE 800g served with Chimichurri (GF)

MARKET FISH W/ TOMATO CHARDONNAY BEURRE BLANC.

CURRIED CAULIFLOWER STEAK, ROASTED BALSAMIC RED ONION, HUMMUS & SALT BUSH
(VF)

SIDES

SAFFRON POTATOES (VF, GF)

ROASTED PEAR & BLUE CHEESE SALAD (GF)

CHARRED SPROUTS, LENTILS, BROCCOLINI W ALMONDS, CHILLI (VF GF)

(ADD DESSERT FOR AN ADDITIONAL #10PP)

TO FINISH

CHEF'S DESSERT TO FINISH

THE LITTLE PEOPLE (12 YEARS AND UNDER)

CHICKEN TENDERS & FRIES 10

MINI SLIDER & FRIES 10

WAFFLE FRIES & SOUR CREAM 9

ONE BILL PER TABLE

MENU SUBJECT TO CHANGE

V VEGETARIAN
VO VEGETARIAN OPTION
VF VEGAN FRIENDLY
VFO VEGAN FRIENDLY OPTION
GF GLUTEN FREE
GFO GLUTEN FREE OPTION



