

## SEATED EVENTS

### WHOLE ROAST BABY PIG \$720

Includes sides: green salad, chips, potato mash, slaw, steamed veg & our house sauces (gravy, pepper, mushroom, diane & dijon & tarragon mustard)  
(Serves 12-14pax. Requires pre-order 72hrs in advance)



## SHARED SET MENU

### \$45PP PACKAGE

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

### \$50PP PACKAGE

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

### \$55PP PACKAGE

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

**ADD DESSERT \$5**

\*MIN 4 GUESTS

### Entrée

Red curry chicken skewers, crunchy thai salad, grilled roti, coconut sauce

Pork belly yakitori, pickled cabbage, edamame, betel leaf, sriracha mayo (gf)

Charcuterie board, pickles, olives, chutney, sour dough

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

Botanical mixed plate, green falafel, lamb kofta, hummus, pumpkin tabouli, persian feta, olives, pitta (gf\*)

### Main

Roasted chermoula chicken, tuom, pickled peppers (gf)

Slow cooked lamb shoulder, mint yoghurt (gf)

Baked Atlantic salmon, citrus, soft herbs (gf)

Crispy rolled pork belly, apple sauce, red wine jus

Roast miso pumpkin, daikon slaw, sesame (ve/gf)

Pan fried Barra fillets, coriander pesto (gf)

Grilled wagyu rump cap, chimmi churri (served medium) (gf)

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

Orecchiette pasta, prawns, smoked tomato, peas, zucchini, mint (ve\*)

### Sides

Cos salad, cucumber, fetta, olives, oregano, lemon (v/gf)

Cabbage & apple slaw, walnuts, green goddess sauce (ve/gf)

Broccolini, smoked almonds, salsa verde (ve/gf)

Potato mash (v/gf)

Garlic & lemon potatoes (v/gf)

Hot chips, sea salt, aioli (v)

### Desserts

Churros, salted caramel (v)

Strawberries, cheesecake cream, shortcrust, lemon cured (v)

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

Sticky date pudding, macadamia brittle, vanilla gelato, butter scotch (v)