

Platters

Sublime Platters – try our chef’s favourite flavours to share (minimum 2 people)

A Taste: Platter 1 – trio of dips, macerated olives, fetta, marinated beetroot,
chorizo sausage w/ tomato relish & chilli BBQ plum chicken wings \$15.00pp

If You’re Hungry: Platter 2 – *Includes Platter 1* plus chicken cacciatore, Szechuan spiced
squid, Greek salad, grilled lemon olive oil haloumi cheese & roast potatoes \$20.00pp

The Works: Platter 3 – *Includes Platter 1 & 2 plus* 12 hour slow cooked lamb shoulder &
Grilled John Dory w/ olive oil baby caper salsa \$30.00pp
Add dessert platter for \$6.00pp

Mains

GF Chicken cacciatore slow cooked chicken thigh fillets in a rice tomato,
Spanish onion, oregano, Kalamata olives w/ parmesan polenta & green beans \$17.00

GF Vegetarian frittata w/ ratatouille vegetable salad, fetta & chorizo \$17.00

GF 12 hour slow cooked lamb shoulder w/ root vegetables, roast pumpkin,
Brick chips, seasonal greens & red wine jus \$19.00

GF Pan fried John Dory Fillet w/ ratatouille vegetables, asparagus, romesco,
& olive & baby caper salsa \$22.00

Salt & Pepper Spiced squid w/ slaw salad, wakame, nam jim
& garlic aioli \$19.00

Tempura John Dory fillet w/ garden salad, beer battered chips, garlic aioli
& lemon Small: \$15.00
Large: \$19.00

V Haloumi Gnocchi w/ tomato, olives, Spanish onion, oregano &
Italian Style Meatballs \$25.00

Chef’s Steak of the Day w/ oven potatoes, vegetables & lemon olive oil From \$23.00

Children’s Meals (12 Years & Under)— all served with chips and salad
Chicken Schnitzel, Fish OR Italian Style Meatballs \$10.00

WEDDINGS

BIRTHDAY

HIGH TEA

*Book your Function from our Set Menus with either 2, 3 or 4 courses from \$28.50 per person
Unlimited Cocktail Food that is homemade from \$29.50 per person
Platters Degustation from \$35 for 6 courses & \$42 for 8 courses with a minimum of 6 people.*

Open 7 Days & Nights Only for Group Bookings