

SIT DOWN FUNCTION MENU

SUMMER 2022

ALTERNATE DROP

- ENTRÉE -

House Made Pita, Chefs Dip *V *VEO
Fresh Hiramasa Kingfish, Lemon, Dashi, Shallot, Coriander *GF
Seared Beef Tenderloin, Chimichurri, Yoghurt *GF

- MAIN -

House Made Gnocchi, Tomato, Olive, Lemon, Bocconcini *V *VEO *GFO
Crispy Skin Salmon, Red Pepper Relish *GF
Beef Short Ribs, Whiskey BBQ Sauce, Charred Asparagus, Garlic Chips *GF

- SHARED SIDES -

(1 between 2)

Mixed Leaves, Shallot, Pecorino, Balsamic *V *VEO *GF
Kipfler Potatoes, Housemade Tomato Sauce *V *GF

- DESSERT -

Lemon, Meringue, Biscuit Crumbs *V *GF
Brownie, Caramel, Vanilla *V

2 COURSE w SIDES - **\$65pp** MID-WEEK / **\$85** WEEKEND

3 COURSE w SIDES - **\$85pp** MID-WEEK / **\$100** WEEKEND

MENU IS SUBJECT TO CHANGE WITH SEASONALITY AND MARKET AVAILABILITY