



Feasting Menu for Groups of 8 or More

\$60 per person

Smaller Plates to Share

Bread, anchovy butter with shallots
Hervey Bay king prawns, roast garlic and chilli
Burrata and heirloom tomatoes, basil, black salt
Ham hock croquette, burnt pineapple, jalapeño

Choose Two Mains for the Table to Share

Market fish with chive hollandaise
Bertha chargrilled Bannockburn chicken, roasting juices
Slow roasted Rutherglen lamb shoulder, caramelised onion, red wine jus
Gippsland grass-fed rib eye, caramelised shallots, béarnaise (\$10 extra per person)

We can accommodate most dietary requirements and cater for vegetarians

Sides for the Table

Seasonal Vegetables, Fries and Salad

Dessert

Rich chocolate mousse, crème fraiche, honeycomb, raspberry

Cheese Plate, a little bit of almost everything (\$9 extra per person)

Menu items may change due to availability and seasonal changes
We are happy to accommodate dietary requirements