Sharing Set Menu - $80pp (subject to seasonal change)

Please select option 1 or option 2 for your group

OPTION 1

Entree

Pulled Pork Arancini with apple aioli (DF/NF)

Five Spice Fried Chicken Fillets, with house made pickled veggies and spicy mayo (DF/NF)

Warm Roast Pumpkin and Beet Salad with pepitas, feta, toasted slivered almonds, spinach and balsamic vinaigrette (Vegetarian/GF/Vegan option)

Main

Roasted Chicken Maryland marinated with five spice, honey, and garlic. Served with carrot and miso puree (GF/NF)

Hot Chips tossed with chicken salt, served with spicy mayo (DF/Vegan option)

OPTION 2

Entree

Pulled Pork Arancini with apple aioli (DF/NF)

Five Spice Fried Chicken Fillets, with house made pickled veggies and spicy mayo (DF/NF)

Warm Roast Pumpkin and Beet Salad with pepitas, feta, toasted slivered almonds, spinach and balsamic vinaigrette (Vegetarian/GF/Vegan option)

Main

Beef Massaman - chunky beef, vegetable and potato curry (GF/DF)

(Vegetarian and Vegan option available)

Jasmine Rice infused with coconut and kaffir lime (GF/Vegan/DF/NF)

Roti served with satay sauce (DFO/Vegetarian/Vegan)

EXTRAS

Cheese and Charcuterie - A selection of gourmet cheese, cured meats, relishes, olives, crackers and seasonal fruit + $15pp

Dessert Platter - A selection of petit four sized house baked cakes and slices + $10pp

Sharing Set Menu - $99pp (subject to seasonal change)

Please select option 1 or option 2 for your group

OPTION 1

Entree

Five spice fried chicken fillets, with house made pickled veggies and spicy mayo (DF/NF)

Baked scallops on the shell with XO butter (GF/NF)

Pulled pork arancini with apple aioli (DF/NF)

Main

Whole baked snapper stuffed with Asian herbs, chilli, lime, ginger and garlic (GF/NF)

Warm roast pumpkin and beet salad with pepitas, feta, toasted slivered almonds, spinach and balsamic vinaigrette (Vegetarian/GF/Vegan option)

Hot chips tossed with chicken salt, served with spicy mayo (DF/Vegan option)

OPTION 2

Entree

Five spice fried chicken fillets, with house made pickled veggies and spicy mayo (DF/NF)

Baked scallops on the shell with XO butter (GF/NF)

Pulled pork arancini with apple aioli (DF/NF)

Main

Slow cooked lamb shoulder with ginger, soy and orange glaze. Served with cauliflower puree and house made pickled veggies (GF/NF/DFO)

Warm roast pumpkin and beet salad with pepitas, feta, toasted slivered almonds, spinach and balsamic vinaigrette (Vegetarian/GF/Vegan option)

Hot chips tossed with chicken salt, served with spicy mayo (DF/Vegan option)

EXTRAS

Cheese and charcuterie - A selection of gourmet cheese, cured meats, relishes, olives, crackers and seasonal fruit + $15pp

Dessert platter - A selection of petit four sized house baked cakes and slices + $10pp