

Set Menu (Groups of 12 or more)

\$39 for 2 Courses, \$45 for 3 Courses, Kids \$15

Shared Entrée Platters

A Shared Selection of Cured Meats, Marinated Vegetables, Olives & Marinated Drysdale Goats Cheese
Dip Plate Selection with Turkish Bread (V & GF)
Salt & Pepper Calamari, Wasabi Sichuan Mayonnaise
Crispy Thai Pork Meatballs, Kaffir Lime, Garlic & Chilli (GF)
Blue Swimmer Crab Fishcakes, Coconut Mayonnaise
Polenta Chips, Rhubarb & Chilli Salsa (V)

Shared Mains - Mr Grubb Gourmet Pizzas

Garden Peking Duck, Water Chestnut, Hoi Sin & Watercress Cherry Tomato, Buffalo Mozzarella & Fresh Basil (V) Tandoori Chicken, Mango, Cauliflower & Coriander Pumpkin, Drysdale Feta Cheese, Cashew & Pea (V) Pepperoni, Spanish White Anchovy & Roast Garlic

Kids (\$15 per child includes 1 soft drink)

Pre order from the following:

Fish & Chips Chicken Nuggets & Chips Penne Pasta, Tomato & Mozzarella

Dessert (Alternate 50/50 drop)

Passionfruit Pannacotta, Strawberry Salad

New York Baked Cheesecake

Add On Options

(Please Order These Items 7 Days Prior to Your Booking)

14hr Slow Cooked Lamb Shoulder, Chermoula & Pistachio, Saffron Roasted Potatoes \$90 (serves 6-8)

Jumbo Butterflied Whole Chargrilled Malaysian Chicken, Malaysian Coleslaw \$40 (serves 4-6)

100 Day Grain Fed Porterhouse Roast, Mustard & Herb Crust, Green Beans, Roast Potatoes, Yorkshire Puddings, Shiraz Gravy \$110 (serves 6-8)

Please note:

To secure the booking a deposit of \$150 is required. Final numbers are to be confirmed 24 hours prior to the booking and any no shows on the day will be charged at 50% of the per head food price.

Confirmation of the terms, menu and all dietary requests are required via email