



PLATES FOR THE TABLE

BREAD

organic sour dough cob | balsamic & olive oil | cultured butter v/*

START

wood-fired chilli salted calamari | roasted garlic aioli | chilli jam df/gf

IN BETWEEN

Xiao Long Bao (steamed vegetable dumpling) | ginger vinegar sauce df/v/vf

MIDDLE

Israeli spiced lamb | hummus | flat bread | pomegranate salsa df

Korean sticky chicken | wood fired | radish apple kimchi | garlic & chilli fried noodles df

seared salmon | seared scallop | corn puree | herb crumb | salmon pearls

SIDES

garlic house mash gf/v

house mixed leaves | lemon oil df/gf/v/vf

ENDS

(Alternate serve)

coconut tapioca pudding | raspberry sorbet | almond meringue drops | apple curd gf/v/df/*

churros | dulce de leche | mango puree

\$65pp

Beverage Menu

Wines

Zilzie BTW Range:

Chardonnay

Sauvignon Blanc

Pinot Grigio

Moscato

Shiraz

Cabernet Merlot

Sparkling Brut

Glass- \$8 Bottle \$35

Beers

Hahn Premium Light- \$7

Peroni Leggera- \$7

Great Northern Super Crisp- \$8

Corona- \$8

Tooheys Extra Dry- \$8

Hahn Super Dry- \$8

Coopers Pale Ale- \$8

James Squire Tropical Ale- \$8

Peroni Nastro Azzurro- \$9

Asahi Super Dry- \$9

Cricketers Lager- \$9

Cider

Somersby Pear - \$8

Somersby Apple - \$8

Beverage Packages

Includes beer, wine, cider, soft drink & juice.

Beverage package only available if ALL guests in the party participate.

2hrs- \$30pp

3hrs- \$34pp

MANDATORY FOR GROUPS 30 PEOPLE & ABOVE.

Cocktails

Cosmopolitan- vodka, cointreau, cranberry \$18

Margarita- cointreau, tequila, lime \$18

Mojito- white rum, lime, mint, soda \$18

Espresso Martini- vodka, espresso, kahlua \$18

Spirits

Gin:

Bombay Sapphire \$8

Hendricks \$10

Rum:

Bacardi \$8

Captain Morgan \$8

Bundaberg \$8

Vodka:

Vodka O \$8

Grey Goose \$10

Scotch:

Johnnie Walker Red \$8

Jameson \$8

Bourbon:

Jack Daniels- \$8

Southern Comfort- \$8

Canadian Club- \$8

Jim Beam- \$8

Liqueurs:

Baileys- \$8

Cointreau- \$8

Tia Maria- \$8

Kahlua- \$8