

# seated share style

**\$65 PER PERSON**  
MINIMUM 15 ADULTS

## ENTRÉE

### FLAT BREAD

Roasted garlic-chilli butter

### JAMON CROQUETTES

Manchego cheese, aioli

### HOUSE MARINATED MOUNT ZERO OLIVES

[ ve ]

## MAINS SERVED SHARE-STYLE

### CORAL COAST BARRAMUNDI

Lemon caper, romesco

[ gf ]

### SOUTHERN RANGE GRASSFED +MB2 SIRLOIN [ 350g ]

Café de Paris butter, cooked medium and sliced to serve

[ gf ]

### CHARRED SPICED CAULIFLOWER

Braised chickpeas, coconut cream, herbs, apple, toasted almonds

[ ve, gf, n ]

## SIDE

### CHARRED BROCCOLINI

Lemon dressing, crispy shallots

[ ve, gf ]

### CHIPS

Truffle aioli

[ v, df ]



We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts.  
Fried items may have gluten contamination | Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items | 15% surcharge applies on public holidays  
Dietary requirements can be catered for upon request | Minimum food and beverage spends apply for a private area | Menus subject to change seasonally