

SHARE-STYLE PACKAGE

15 - 26 GUESTS \$65 PP

A generous spread of flavours and favourites, made for sharing and savouring together.

STARTERS

TRIO OF DIPS

Hummus (ve, s), whipped ricotta (v), baba ganoush (ve, n, df, s)

CHARCUTERIE

Jamón serrano, bresaola, truffle salami (df)

CHEESE

Manchego, Oak Blue, Adelaide Hills Brie, crispbread, chutney (v)

ACCOMPANIMENTS

Flatbread, olives, chutney, pickled peppers (gfo)

MAINS

SRI LANKAN BUTTERFLIED CHICKEN

lemongrass sambal, cardamom-mint yoghurt (gf)

WARILBA ORGANIC LAMB SHOULDER

sticky tamarind glaze, fresh herb salad (gf, df, f, i)

SIDES

SHAVED FENNEL

summer citrus, kalamata olives, mint, chilli oil (ve, gf, s)

BROCCOLINI

mandarin oil, crispy shallots (ve, gf)

CHIPS

house-made ketchup (ve)

ADD-ON

COFFIN BAY OYSTERS [1 DOZEN]

\$39

apple-cucumber mignonette (gf, df, sf, a)



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.