



## GROUP MENU

Garlic pizza (for the table)

### Entrées

#### Soup of day

toasted sourdough, butter

#### Salt & pepper crumbed calamari

saffron aioli, citrus wedge

#### Oberon lamb loin

mushroom & spinach risotto, red wine jus (gf)

#### Traditional Greek Salad

fresh tomato, cucumber, Spanish onions, fetta cheese,  
fresh oregano, kalamata olives, dressing

### Mains

#### The smoked rump cap 250g

crispy sidewinder chips, house salad, red wine jus (gf)

#### Seafood pie

seafood selection, fennel, bechamel sauce, filo pastry

#### Crispy skinned barramundi

puy lentils, butternut squash salad, ricotta dressing

#### Mushroom risotto

seared enoki, shiitake risotto, crispy parmesan disk (v) (gf)

### Desserts

#### Pana cotta

rhubarb compote, pistachio crumble (v)

#### Sticky date pudding

vanilla ice cream, bourbon caramel sauce (v)

#### Raspberry creme brulee

fresh berries, double cream (v) (gf)

**Two Course \$45pp | Three Course \$55pp**

(df) Dairy free (gf) Gluten free (v) vegetarian