



BANQUET MENU

2 COURSE \$59, 3 COURSE \$79

Olives and Sourdough

ENTREE

Hand Cut Calamari

Chilli aioli

Burrata (V)

Blistered cherry tomatoes, balsamic, rocket, basil, Olive oil

Homemade Hummus (VG)

Pita bread, pomegranate, and sumac

MAINS

Beer Battered Fish & Fries

Lemon, Tartare

Crumbed Chicken Cutlet

Salad, fries, lemon, aioli

Primavera Pasta - (V)

pesto, feta, spring greens

SIDES

Shoestring Fries, Aioli

House Side Salad

DESSERTS

Chocolate Mud Cake, Ice Cream

KIDS MENU 14

Menu includes a a glass of soft drink and a scoop of vanilla ice cream

Spaghetti Napoletana (V)

Cheese Burger

Fries or salad

Chicken Nuggets

Fries or salad

V – Vegetarian VG – Vegan DF – Dairy Free

Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any of our products are free from cross-contamination by potential allergens.

We're happy to answer any questions about the menu, the ingredients we use and dietary requirements.

A SURCHARGE OF 10% WILL APPLY ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS