



## **Feasting Menu for Groups of 8 or More**

\$60 per person

### **Smaller Plates to Share**

Bread, anchovy butter with shallots  
Hervey Bay king prawns, roast garlic and chilli  
Baked Barossa Camembert, black salt and honey  
Ham hock croquette, burnt pineapple, jalapeño

### **Choose Two Mains for the Table to Share**

Market fish with chive hollandaise  
Bertha chargrilled Bannockburn chicken, roasting juices  
Slow roasted Rutherglen lamb shoulder, caramelised onion, red wine jus  
Gippsland grass-fed rib eye, caramelised shallots, béarnaise (\$10 extra per person)

We can accommodate most dietary requirements and cater for vegetarians

### **Sides for the Table**

Seasonal Vegetables, Fries and Salad

### **Dessert**

Rich chocolate mousse, crème fraiche, honeycomb, raspberry

Cheese Plate, a little bit of almost everything (\$9 extra per person)

Menu items may change due to availability and seasonal changes  
We are happy to accommodate dietary requirements