

Croup Dining

10+ people

Menu Load

Entrees

Chef's Selection of Grazing Boards

Mains

House Made Spinach & Ricotta Gnocchi

button mushroom sauce, shaved parmesan, truffle oil (vegetarian)

Roasted Chicken Breast

harissa spiced Israeli cous-cous, edamame beans, lemon & dill crème fraiche

Crisp Skin QLD Snapper

soft leek & sweet pea risotto, sweet & sour bell pepper coulis (gluten free)

Grain Fed Porterhouse Steak

olive & tarragon crushed kiplers, sautéed broccolini, herb butter, jus (gluten free)

Includes

Seasonal Greens w Almonds & Lime Butter

House Salad

Shoestring Fries

Desserts (add 7 dollars each)

Rice Pudding Crème Brulee, raspberry compote, house made biscotti

Apple & Ginger Crumble, crème anglaise, vanilla bean ice cream

Pricing

Lunch \$34

Dinner \$40

Dessert add \$7