

Group Dining

10+ people

Menu Lock

Entrees

Toasted Turkish, House Made Dips (v)

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)

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 \$29

Dinner \$35

Dessert add \$7