

# GROUP DINNER MENU

2 COURSES - \$60

3 COURSES - \$65

## ENTRÉES

### SOURDOUGH & DUKKHA

*char-grilled sourdough with extra virgin olive oil & balsamic*

### GRAZING PLATE

*marinated olives, prosciutto, feta, semi-dried tomatoes & char-grilled pita*

## MAINS Choice of 2

### LEMON PEPPER SQUID GF, DF, (I)

*mixed leaf greens, julienne vegetables & miso sesame dressing*

### FISH & CHIPS DF, (I)

*beer-battered market fish, chips, salad & tartare sauce*

### HARISSA CHICKEN BREAST DF

*oven-baked chicken breast, Moroccan cous cous, baby spinach,  
roasted red peppers & sticky balsamic*

### PORTERHOUSE STEAK GF, DF

*200 gram Angus Pure porterhouse, smashed chats, red wine jus & house salad*

## DESSERTS Choice of 1

### SALTED CARAMEL BROWNIE GF, V

*warm dark chocolate brownie with salted caramel sauce & double cream*

### SHARED CHEESE PLATES V

*selection of South Australian cheeses, Barossa bark, fruit paste & muscatels*

*Pre Order or Main & Dessert choices due 7 days prior to the date of the dinner.  
If the order isn't received by 7 days prior, the mains and dessert will be chosen for you.*

**DIETARY LEDGER** (I) - Imported Seafood / V - Vegetarian / GF - Gluten free / DF - Dairy free / Ve - Vegan /  
Certain dishes can be made Gluten free upon request

*All dietaries will be catered for if given appropriate notice*