



BISTRO GROUP MENU

2 course

\$54pp

3 course

\$64pp

to start

salt & pepper squid (df)

crisp apple & nam jim salad

prawn & ginger dumplings (6)

fried dumplings, chilli oil, ponzu sauce

porcini mushroom arancini (v)

roasted garlic aioli

to follow

atlantic salmon fillet (gf/df)

rosemary fried chat potato, broccolini, romesco sauce

spiced chickpea & vegetable masala (vg)

chickpea, pumpkin, cauliflower curry, coconut rice, pappadum

fleurieu chicken supreme (gf)

served with creamy mashed potato & sautéed green vegetables or garden salad & chips
choice of sauce: red wine jus (gf/df), mushroom (gf), peppercorn (gf), béarnaise (gf)

250g wagyu rump steak (gf)

served with creamy mashed potato & sautéed green vegetables or garden salad & chips
choice of sauce: red wine jus (gf/df), mushroom (gf), peppercorn (gf), béarnaise (gf)

to finish

baked apple & rhubarb crumble (v)

vanilla ice cream

house-made brownie (gf/vg)

served with vegan ice cream & strawberry

palate cleanser (vg/gf)

two scoops of mango & raspberry sorbet

