



BISTRO GROUP MENU

2 course

\$54pp

3 course

\$64pp

TO START - SELECT 3 OR ALL 4 TO SHARE

Soup Of The Day (VA)

With char-grilled ciabatta

Salt & Pepper Squid (DF)

Crisp apple & nam jim salad

Chimichurri Eggplant (V)

Char-grilled eggplant, whipped fetta & chimichurri, pita croutons

Beef Croquettes

Slow cooked beef cheek, mashed potato & cornichon, Béarnaise sauce

TO FOLLOW - SELECT 3

Crying Tiger Beef Rib (GF)

Boneless slow cooked beef rib, szechuan peppered green beans, coconut rice and nam jim butter

Atlantic Salmon Fillet (GF)

Rosemary fried chat potato, broccolini, romesco sauce

Orecchiette Mare e Monti (VA)

Sautéed prawn, bacon, mushroom, cherry tomato & broccoli tossed with orecchiette pasta in a rich white wine & garlic butter sauce

250g Wagyu Rump Steak (GF)

Served with mashed potato & sautéed green vegetables or garden salad & chips
choice of sauce: red wine jus (GF/DF), mushroom (GF), peppercorn (GF), Béarnaise (GF)

DESSERTS - SELECT 3

Baked Apple & Rhubarb Crumble (V)

Vanilla ice cream

Chocolate Jaffa Tart (V)

Dark chocolate & Cointreau tart with burnt orange syrup, English toffee ice cream

Espresso Martini Crème Brulee (GF)

Need we say more

Palate Cleanser (VG/GF)

Two scoops of mango & raspberry sorbet