



GROUP FUNCTION MENUS

**Exclusive Upstairs Room Hire Fee:
(3 Hours for lunch & dinner)**

30+ adult paying guests- no charge

20 to 29 adult paying guests: \$500

15 to 19 adult paying guests: \$1000

All of the Restaurant: POA

Booking Conditions

- We do not allow BYO for Group Bookings due to prevailing liquor laws regulating a fully licensed venue.
- All bookings to be secured with a credit card-no- no payment will be deducted except when cancelling within three days of the event or if there is a no-show.
- Service fee of 7% of the total bill.
- Menu selection and choices by no later than 7 days from the event date
- Credit Card Surcharge applicable.

Option A: \$65 per person

Choice of one starter or dessert & two mains

- ❖ **Complimentary bread of the day & extra virgin olive oil**
- ❖ **Sharing platters of selection of starters (choose 1) ****
 - ❖ SCALLOPS ON PEA PUREE with crispy prosciutto, white truffle E.V.O.O & petit herbs (GF).
 - ❖ BEETROOT & ZUCCHINI PANZANELLA SALAD with roasted beetroots, zucchini, heirloom beets, goat's cheese, and smoked almonds (GF and Vegan options available).
 - ❖ BATTERED CALAMARI with preserved lemon tartare.
 - ❖ BAKED CAMEMBERT with honey & walnuts (to share) with sourdough (V).
 - ❖ (Optional extra: SYDNEY ROCK OYSTERS w seasonal dressing (at prevailing market price)
- ❖ **Mains sharing platters (choose any 2)**
 - ❖ FISH OF THE DAY with tapenade, roasted vegetables, and eggplant puree. (GF option)
 - ❖ CHICKEN SUPREME, Kipfler potatoes, roasted onion puree, red wine reduction (GF option).
 - ❖ Beef Eye FILLET TAGLIATA with smoked potato puree, greens, and garden herbs (GF option).
 - ❖ FREE-RANGE LAMB RUMP with smoked potato puree, seeded mustard, roasted Brussels sprouts, and red wine reduction (GF option).
 - ❖ GNOCCHI SALSIACCIA with pumpkin, pork & fennel Sausage & shaved Pecorino.
 - ❖ TAGLIOLINI ALLO SCOGLIO with market fish, mussels, prawns, squid, cherry tomatoes & fresh gremolata.
 - ❖ RED CAPSICUM RISOTTO with toasted hazelnuts and burrata cheese (GF, Vegan option available).
 - ❖ KALE PESTO GNOCCHI with toasted almond and cherry tomatoes (Vegan option available)
- ❖ **Sharing sides: Mixed leaf salad, chardonnay vinaigrette and chips**
- ❖ **One regular coffee or tea per guest**
- ❖ ****Alternative to Shared Starters: Seasonal Dessert**

GF: Gluten Free; V: Vegetarian; DF: Dairy Free

Please notify staff of any dietary requirements. Our dishes may contain traces of allergens.

Option B: \$85 per person

Choice of three starters, two mains and a dessert

- ❖ **Complimentary bread of the day & extra virgin olive oil**
- ❖ **Sharing platters of selection of starters (choose 3)**
 - ❖ SCALLOPS ON PEA PUREE with crispy prosciutto, white truffle E.V.O.O & petit herbs (GF).
 - ❖ BEETROOT & ZUCCHINI PANZANELLA SALAD with roasted beetroots, zucchini, heirloom beets, goat's cheese, and smoked almonds (GF and Vegan options available).
 - ❖ BATTERED CALAMARI with preserved lemon tartare.
 - ❖ BAKED CAMEMBERT with honey & walnuts (to share) with sourdough (V).
 - ❖ (Optional extra: SYDNEY ROCK OYSTERS w seasonal dressing (at prevailing market price))
- ❖ **Mains sharing platters (choose 2)**
 - ❖ FISH OF THE DAY with tapenade, roasted vegetables, and eggplant puree. (GF option)
 - ❖ CHICKEN SUPREME, Kipfler potatoes, roasted onion puree, red wine reduction (GF option).
 - ❖ Beef Eye FILLET TAGLIATA with smoked potato puree, greens, and garden herbs (GF option).
 - ❖ FREE-RANGE LAMB RUMP with smoked potato puree, seeded mustard, roasted Brussels sprouts, and red wine reduction (GF option).
 - ❖ GNOCCHI SALSICCIA with pumpkin, pork & fennel Sausage & shaved Pecorino.
 - ❖ TAGLIOLINI ALLO SCOGLIO with market fish, mussels, prawns, squid, cherry tomatoes & fresh gremolata.
 - ❖ RED CAPSICUM RISOTTO with toasted hazelnuts and burrata cheese (GF, Vegan option available).
 - ❖ KALE PESTO GNOCCHI with toasted almond and cherry tomatoes (Vegan option available)
- ❖ **Seasonal Dessert**
- ❖ **Sharing sides: Mixed leaf salad, lemon vinaigrette and chips**
- ❖ **One regular coffee or tea per guest**
- ❖ (Optional extra: SYDNEY ROCK OYSTERS w seasonal dressing (at prevailing market price)).
- ❖ (Optional Extra: Cheese platter)

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Option C: \$95 per person

Choice of three starters, Sharing Grilled Steaks and an additional main and a dessert

- ❖ **Complimentary bread of the day & extra virgin olive oil**
- ❖ **Sharing platters of selection of starters (choose 3)**
 - ❖ SCALLOPS ON PEA PUREE with crispy prosciutto, white truffle E.V.O.O & petit herbs (GF).
 - ❖ BEETROOT & ZUCCHINI PANZANELLA SALAD with roasted beetroots, zucchini, heirloom beets, goat's cheese, and smoked almonds (GF and Vegan options available).
 - ❖ BATTERED CALAMARI with preserved lemon tartare.
 - ❖ BAKED CAMEMBERT with honey & walnuts (to share) with sourdough (V).
 - ❖ (Optional extra: SYDNEY ROCK OYSTERS w seasonal dressing (at prevailing market price)
- ❖ **Mains sharing platters Sharing Steaks and any 1)**
 - ❖ SHARING GRILLED STEAKS: New York Cut served with Oregano and Bearnaise.
 - ❖ FISH OF THE DAY with tapenade, roasted vegetables, and eggplant puree. (GF option)
 - ❖ CHICKEN SUPREME, Kipfler potatoes, roasted onion puree, red wine reduction (GF option).
 - ❖ Beef Eye FILLET TAGLIATA with smoked potato puree, greens, and garden herbs (GF option).
 - ❖ FREE-RANGE LAMB RUMP with smoked potato puree, seeded mustard, roasted Brussels sprouts, and red wine reduction (GF option).
 - ❖ GNOCCHI SALSICCIA with pumpkin, pork & fennel Sausage & shaved Pecorino.
 - ❖ TAGLIOLINI ALLO SCOGLIO with market fish, mussels, prawns, squid, cherry tomatoes & fresh gremolata.
 - ❖ RED CAPSICUM RISOTTO with toasted hazelnuts and burrata cheese (GF, Vegan option available).
 - ❖ KALE PESTO GNOCCHI with toasted almond and cherry tomatoes (Vegan option available)
- ❖ **Seasonal Dessert**
- ❖ **Sharing sides: Mixed leaf salad, lemon vinaigrette and chips**
- ❖ **One regular coffee or tea per guest**

- ❖ (Optional extra: SYDNEY ROCK OYSTERS w seasonal dressing (at prevailing market price).
- ❖ (Optional Extra: Cheese platter)

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