

# SET MENU

**\$65pp**

FOR GROUPS OF 6 OR MORE

## STARTERS TO SHARE

### GARLIC BREAD

### GARLIC MUSHROOMS

*Garlic, olive oil, butter, port wine*

### SALT & PEPPER SQUID

*Aioli*

### MEDITERRANEAN SALAD

*Leaves, Spanish onion, olives, feta, cucumber, capsicum, tomato, Mediterranean dressing*

## MAIN COURSE

*Main Courses are served with chips, baked potato, rice, house slaw or upgrade to sweet potato chips or garlic roasted potatoes (+\$3)*

### BBQ OR PORTUGUESE CHICKEN

*Half chicken basted & grilled on an open flame or dressed with spicy peri-peri sauce*

### RUMP 350g

*NSW 120 days Grain Fed*

### PORK SHORT RIBS

*Half kilogram*

### BEEF, LAMB OR PORK RIBS

*Half rack*

### PLANT BASED VEGAN BURGER

*'Beyond Beef' vegan patty, caramelised onion, house slaw, vegan aioli*

### MARKET FISH

*Served with seasonal vegetables*

## DESSERT

*Additional \$15 per person*

### SNICKERZ GELATO

*Salted caramel, chocolate syrup & roasted peanuts*