

# SET MENU

**\$75pp**

FOR GROUPS OF 6 OR MORE

## STARTERS TO SHARE

### GARLIC BREAD

### SALT & PEPPER SQUID

*Aioli*

### GARLIC PRAWNS

*Fresh parsley, garlic, lemon, butter*

### ROCKET, PEAR & PARMESAN SALAD

*Spanish onion, cherry tomatoes,  
pecan, balsamic vinaigrette*

## MAIN COURSE

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

### NEW YORK 350g

*QLD 100 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*

### SLOW COOKED LAMB SHANK

*Sweet potato mash, minted pea puree, baby broccoli*

### CRISPY SKIN PORK BELLY

*Braised red cabbage, Dutch carrots, cardamom, carrot puree, red wine jus*

### MARKET FISH & GARLIC KING PRAWN

*Served with seasonal vegetables*

## DESSERT

*Additional \$15 per person*

### SNICKERZ GELATO

*Salted caramel, chocolate syrup & roasted peanuts*