

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, smoked onion relish, house slaw, vegan aioli

MARKET FISH

Served with seasonal vegetables

DESSERT

Additional \$15 per person

SNICKERZ GELATO

Salted caramel, chocolate syrup & roasted peanuts