

SET MENU

\$75pp

FOR GROUPS OF 6 OR MORE

STARTERS TO SHARE

GARLIC BREAD

SALT & PEPPER SQUID

Aioli

GARLIC PRAWNS

Olive oil, butter, garlic

ROCKET, PEAR & PARMESAN SALAD

*Spanish onion, cherry tomatoes,
green olives, honey mustard dressing*

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, smoked onion relish,
house slaw, vegan aioli*

BEEF CHEEK

Braised beef cheek served with mash, zucchini, gremolata

LAMB SHOULDER

Braised lamb shoulder served with roasted carrots, fried kale

MARKET FISH & GARLIC KING PRAWN

Served with seasonal vegetables

DESSERT

Additional \$15 per person

SNICKERZ GELATO

Salted caramel, chocolate syrup & roasted peanuts