

(shared)
Cured meats, pickled veg, dip, olives, arancini & bread

MAINS

Main meal of choice

DESSERT

(shared)
Cheese board & selection
of cakes and slices

T&C'S:

Compulsory for groups of 15 or more guests and all guests must order from the Group Menu.

Final numbers and pre-order must be received 24 hours before your booking.

2 and 3 course options must be finalised 1 week prior to your booking.

No meals will be delivered until full payment is received, and we are told to start by the organiser.

Our Group Christmas Menu is available from mid November and replaces the Group Menu.

No split payments of bill.



MAIN MEALS

300G CLARE VALLEY STRIPLOIN (GFO)

Crispy potatoes, garden salad and cherry shiraz glaze

ALDINGA SMOKED TURKEY STACK (GFO)

Smoked turkey, leg ham and pear and sage stuffing. Served with crispy potatoes, roast pumpkin with sage and brown onion gravy

HERB & SESAME GARFISH

SA crumbed garfish, crispy potatoes, garden salad, fresh lemon and tartare

SOUTH WEST CHICKEN SALAD

Spiced chicken tenders, corn salsa, cherry tomatoes, lettuce, corn chips and ranch dressing

SUMMER PESTO GNOCCHI (V)

Zucchini ribbons, broccolini, creamy pesto sauce, shaved parmesan and toasted pine nuts