3 COURSE
GROUP PARTY MENU (A) $85 P/P

(OPTIONAL) 1ST COURSE CHANGE TO CHARUTERI BOARD (+15 P/P)

1ST COURSE

1 CHOICE OF STARTER PER PERSON

Mac & Cheese Croquets

3 pieces of mac & cheese croquets served with blue cheese mayo

or

Oysters Kilpatrick

3 pieces cooked rock oysters infused with tomato sweet chilli sauce and bacon bits.

or

Maple Chicken Bites

Crispy fried chicken thigh bites mixed with Australian maple & bbq sauce.

2ND COURSE

1 CHOICE OF MAIN PER PERSON

Beef Short Rib

Slow cooked charred beef short rib infused with bbq sauce served with creamy mashed potato.

or

Slow Roasted Pork Ribs

Slow cooked charred bbq pork ribs served with creamy mashed potato and coleslaw.

or

Rump Steak

Medium cooked MSA graded rump steak served with creamy mashed potato and diane pepper sauce.

or

Caesar Salad

Cos lettuce, Caesar dressing, parmesan cheese bacon bits, croutons and anchovy.

3D COURSE

Choice of Dessert

Mango Cheese Cake / Apple Strudel / Creme Brulee

3 COURSE
GROUP PARTY MENU (B) 110 P/P

1ST COURSE

Charcuterie Board Snacks

Cold cut meat (3-4 types), cheese (3-4 types), crackers, bread, and seasonal fruits.
(1 board serves 4 guests)

2ND COURSE

SHARED TASTING PLATTER

1 Board serves 2 guests

BBQ Ribs & Steak Tasting Platter GF

A ultimate feast of charred BBQ pork ribs, beef short ribs- medium cooked rump steak slices, crunchy chips, sweet potato wedges-sweet, pickles and coleslaw served with cowboy garlic butter on steak and a creamy Diane pepper sauce on side.

or

Mixed Meat Tasting Platter

A spectacular selection of 4 cuts of meat: medium-cooked Beef rump Steak, slow-roasted, fall-off-the-bone BBQ pork ribs, grilled lamb cutlets and a crumbed chicken schnitzel. Served with crunchy chips, creamy mashed potato, sweet potato wedges, and a rich Diane pepper sauce.

3RD COURSE

Choice of Dessert

Mango Cheese Cake / Apple Strudel / Creme Brulee