



## **SET MENU OPTION A**

for groups of 20 or more

2 course: \$65 per person | 3 course \$80 per person

### **shared entrée:**

smoked ham & cheese croquettes

duck liver parfait

calamari salad (gf\*)

vegetarian risotto with sauteed button mushrooms and peas (gf, v)

- sub in a vegan dish if required: thai tofu salad (vegan)

### **main course – your guests' choice of:**

melanzane alla parmi (vegan)

beef schnitzel with pickled red onion & cucumber and german style potato salad

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

traditional shepherds pie (gf)

chicken parma

### **shared dessert:**

crème brulee

apple crumble

toffee pudding

**\*\*Please note that we reluctantly apply surcharges of 10% on Sundays, 15% on public holidays**

**v = vegetarian, gf = gluten free, gf\* = cooked in oil with traces of gluten, vegan = vegan, gfo = gf option available**



## **SET MENU OPTION B**

for groups of 20 or more

2 course: \$75 per person | 3 course \$90 per person

### **shared entrée:**

smoked ham & cheese croquettes

duck liver parfait

calamari salad (gf\*)

vegetarian risotto with sauteed button mushrooms and peas (gf, v)

- sub in a vegan dish if required: thai tofu salad (vegan)

### **main course – your guests' choice of:**

melanzane alla parmi (vegan)

fish of the day – (for example): pan fried barramundi fillet, parsnip mash, fregola puttanesca, brussels sprouts, cherry tomato salsa

six week aged black angus porterhouse (300g) served with shoestring fries, salad & herbed butter (*served medium rare only*)

chicken parma

### **shared dessert:**

crème brûlée

apple crumble

toffee pudding

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## **SET MENU OPTION C**

for groups of 20 or more

2 course: \$65 per person | 3 course \$80 per person

### **shared entrée:**

smoked ham & cheese croquettes

duck liver parfait

calamari salad (gf\*)

vegetarian risotto with sauteed button mushrooms and peas (gf, v)

- sub in a vegan dish if required: thai tofu salad (vegan)

### **shared main – choice of 3 of the items below to be shared to the table:**

melanzane alla parmi (vegan)

beef schnitzel with pickled red onion & cucumber and german style potato salad

lemon & thyme roast chicken maryland (gf)

traditional shepherds pie (gf)

fries and salad served to the table

**add in:** porterhouse steak to share - \$12 per person

### **shared dessert:**

crème brulee

apple crumble

toffee pudding

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## **SET MENU OPTION D – the malvern feast**

for groups of 20 or more

two shared courses: \$80 per person

three shared courses: \$95 per person

Add cheese to share \$10 per person

### **shared entrée:**

smoked ham & cheese croquettes

duck liver parfait

calamari salad (gf\*)

vegetarian risotto with sauteed button mushrooms and peas (gf, v)

- sub in a vegan dish if required: thai tofu salad (vegan)

### **shared main: choice of 3 of the items below to be shared to the table:**

melanzane alla parmi (vegan)

roast lamb shoulder with roast root vegetables and mint sauce (gf)

dry aged porterhouse (served medium rare) (gf)

lemon & thyme roast chicken maryland

fries and salad to the table

### **shared dessert:**

apple crumble

toffee pudding

burnt basque cheesecake

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