



# Sharing.

Our sharing menu (also known as Family style) is by far our most popular pick and we certainly recommend it. The best of both worlds – beautifully presented dishes delivered to the centre of the table for guests to help themselves. This is a continuous flowing service style and makes for a great talking point on any occasion.

## 01. STARTER

**Terrace Sampler;** chorizo sausage, fried chicken, marinated olives, housemade pickles, freshly baked bread, dukkah, infused olive oil & tomato chutney

## 02. MAINS

- Seared overnight beef, sweet red wine cabbage, charred onion puree (gf,df)
- Dijon roasted chicken thigh, preserved lemon, Italian parsley salsa, chipotle & white hummus sauce (gf,df)
- Turmeric grilled market fish, fennel broccoli, toasted mustard seed slaw, lemon & onion marmalade (gf,df)
- Wood roasted field mushrooms, French lentil Provençale, dried black olives, spinach salad (gf,df,v,vg)
- Garlic & rosemary roasted new potatoes (gf,df,v)
- Green salad, pickled red radish, maple Dijon dressing (gf,df,v)

## 03. DESSERT

**\*three bite sized items pp served on platters**

- Lemon slice, torched meringue
- Chocolate brownie, vanilla mascarpone
- Cheesecake, caramelised popcorn

## COST

\$59.50 pp	Starter, Main
\$64.50 pp	Main, Dessert
\$69.50 pp	Starter, Main, Dessert

- Dietaries to be advised in advance
- Some items will be subject to seasonal availability
- Pricing includes GST



# Choice.

Individually presented dishes with a choice of mains and dessert – an elegant and sophisticated way of dining. Guests remain seated whilst we serve immaculate and Instagram-worthy plates.

## 01. STARTER

**Terrace Sampler;** chorizo sausage, fried chicken, marinated olives, housemade pickles, freshly baked bread, dukkah, infused olive oil & tomato chutney

## 02. MAINS

**Seared overnight beef,** sweet red wine cabbage, charred onion puree (gf,df)

**Dijon roasted chicken thigh,** preserved lemon, Italian parsley salsa, chipotle & white hummus sauce (gf,df)

**Turmeric grilled market fish,** fennel broccoli, toasted mustard seed slaw, lemon & onion marmalade (gf,df)

**Wood roasted field mushrooms,** French lentil Provençale, dried black olives, spinach salad (gf,df,v,vg)

*\*served with roasted new potatoes and green salad down the centre of the table*

## 03. DESSERT

**Chocolate mousse cake,** orange fennel marmalade, almond praline (gf)

**Warm blueberry apples,** oat chia crumble, honey mascarpone

### COST

\$64.50 pp Starter, Main

\$69.50 pp Main, Dessert

\$79.50 pp Starter, Main, Dessert

- Dietaries to be advised in advance
- Some items will be subject to seasonal availability
- Pricing includes GST