

## GROUP SET MENU

(15 people +)

**TWO COURSE** 45

Entree & main OR main & dessert

**THREE COURSE** 58

### ENTREE

#### SHARED ANTIPASTO BOARD

Chef's selection of cheeses, cured meats, olives, crackers and condiments

### MAINS – Served Alternate Drop

#### HONEY & FENNEL SEED PORK BELLY

Pumpkin arancini, fig & apple salad, pistachio crackle crumbs

#### POT ROAST CHICKEN BREAST

Rosemary polenta, spinach, Fremantle oyster mushrooms (gf)

### VEGETARIAN MAINS:

#### SWEET POTATO, EGGPLANT & CHICKPEA RAVIOLI

cherry tomato compote, vegan ricotta (vgn)

### SIDES - Additional

**SEASONAL GREEN VEGETABLES** extra virgin olive oil (gf, df) 10

**FRIES** aioli (df) 10

**SALAD LEAVES** house dressing (gf, df) 10

### DESSERT – Served Alternate Drop

**VANILLA BEAN PANNA COTTA** Orchard apple crumble (gf)

**WARM CHOCOLATE BROWNIE** chocolate mousse, Amarena cherry

Please advise staff if you have any dietary requirements

## SPARKLING CIDERS

Sparkling Apple	5%
Sparkling Pear	3.5%
Sparkling Lemon	8%
Sparkling Apple & Ginger	8%
Sparkling Berry & Lime	8%

## MID | PINT

8		11
8		11
8		12
8		12
8		12

## TASTING PADDLE

19

## CORE WINES

Sparkling Chardonnay
San Martino Prosecco
Sémillon Sauvignon Blanc
Chardonnay
Cabernet Merlot
Shiraz
Fortified Plum Wine "Meizi"

## GLS | BTL

11		50
8		40
8.5		32
8.5		32
10.5		40
8.5		32
8.5		35

## TRADITIONAL CIDER

Core Reactor (apple & pear)	8%
Hard Core (apple)	8%

## 500ml

15
15

## PREMIUM CIDER

Core-Pear-AI (pear)	8%
Core-Rupted (apple)	8%

## GLS | BTL

7.5		35
7.5		35

## PACKAGED BEERS

Feral Hop Hog Pale Ale	5.8%
Feral Sly Fox Session Ale	4.5%
Gage Roads Side Track XPA	3.5%

10
10
8

## SOFTIES

Fresh Apple Juice	Middy	4.50
Coke, Coke zero, Fanta, Lift, Sprite		
Lemon, lime & bitters   Ginger beer		

Pint	8
375ml	4
200ml	3