

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%	7.5 11
Sparkling Pear	3.5%	7.5 11
Sparkling Crisp Apple	5%	8 12
Sparkling Lemon	8%	8 12
Sparkling Apple & Ginger	8%	8 12
Sparkling Berry & Lime	8%	8 12

MID | PINT

TASTING PADDLE

19

CORE WINES

Core Cider Sparkling Chardonnay		n/a 55
Calneggia Prosecco		9.5 45
Fairbrossen Sauvignon Blanc		9.5 45
Core Cider Chardonnay		8.5 35
Core Cider Cabernet Merlot		n/a 45
Core Cider Durif		n/a 45
Core Cider Shiraz		8.5 35
Core Cider Fortified Plum Wine "Meizi"		8.5 35

GLS | BTL

TRADITIONAL CIDER

Core Reactor (apple & pear)	8%	500ml 15
Hard Core (apple)	8%	500ml 15

500ml

PREMIUM CIDER

Core-Pear-AI (pear)	8%	BOTTLE 35
Core-Rupted (apple)	8%	BOTTLE 35

BOTTLE

PACKAGED BEERS

Feral Hop Hog Pale Ale**	5.8%	10
Feral Sly Fox Session Ale **	4.5%	10
Gage Roads Side Track XPA	3.5%	8
Gage Roads Single Fin Summer Ale	4.5%	8

SOFTIES

Apple Juice	Middy 4.50	Pint 8
Coke, Coke zero, Fanta, Lift, Sprite		375ml 4
Lemon, lime & bitters Ginger beer		200ml 4

Teas & coffee available - please ask your waiter

** Available on tap for Harvest Room Only