

GROUP SET MENU

(15+ adults +)

TWO COURSE 48

Entree & main OR main & dessert

THREE COURSE 62

ENTREE

SHARED ANTIPASTO BOARD

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

MAINS –Please pick two – Served Alternate Drop

CONFIT DUCK LEG paysanne lentils, pumpkin, cavollo nero (gf/df)

BRAISED BEEF CHEEKS celeriac gratin, baby carrots, broccolini, red wine (gf)

STUFFED BABY PUMPKIN spiced eggplant, farro & pomegranate tabbouleh, nigella seeds (vgn)

FISH OF THE DAY charred zucchini, peperonata, saffron, aioli (gf/df)

SLOW COOKED PORK BELLY Jerusalem artichokes, kale, Charcutière sauce (gf/df)

SIDES - Additional

SOURDOUGH BREAD garlic oil (gfo) 4

CHIPS aioli (df)* 10

STEAMED GREENS evoo (gf/df) 10

GARDEN SALAD house dressing (vgn/gf/df)* 10

DESSERT – Please pick two – Served Alternate Drop

RHUBARB & APPLE CRUMBLE TART pink lady apples, vanilla bean ice-cream, burnt white chocolate

SAFFRON & CIDER POACHED NASHI PEAR poached orchard nashi, black amber plum compote, house shortbread, mascarpone

VEGAN STICKY DATE PUDDING baby pear, spiced rum, vegan ice-cream (vgn)

SELECTION OF GELATO please ask our friendly team for options

SPARKLING CIDERS

Sparkling Pear	3.5%
Sparkling Crisp Apple	5%
Sparkling Lemon	8%
Rusty Ginger	6%
Berry Peary	6%
<i>Seasonal (Mulled Cider)</i>	8%
<i>Warm Mulled Cider</i>	8%

MID | PINT

8 11
8 12
8 12
8 12
8 12
8 12
10

TASTING PADDLE

19

CORE WINES

Core Sparkling Chardonnay
Core Chardonnay
Core SSB
Core Cabernet Merlot
Core Durif
Core Shiraz
Core Fortified Plum Wine "Meizi"

GLS | BTL

10 45
8.5 35
8.5 35
8.5 45
n/a 45
8.5 35
8.5 35

TRADITIONAL CIDER

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

500ml

15
15

PREMIUM CIDER

Core-Rupted (apple)	8%
---------------------	----

BOTTLE

35

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%	9
Gage Roads Single Fin Summer Ale	4.5%	10

SOFTIES

Apple Juice	Middy	4.50	Pint	8
Selection of Soft Drink				4