

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 roasted pear, Roquefort blue, red onion & pomegranate summer leaf salad (gf/dfo)

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

MISO GLAZED AUBERGINE whipped coconut, pickled vegetable salad (vgn/gf/df)

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

SOUS VIDE TIMBER HILL PORK BELLY pepperberry sweet potato, rocket, walnut & roasted apple salad, red wine jus (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

SOUR CHERRY & CHOCOLATE TART with pistachio gelato

WHITE PEACH & COCONUT PANNA COTTA crushed green apple, fresh berries

CORE TRIO OF GELATO apple pie, salted caramel & choc-cookie (vgn)

Please advise staff if you have any dietary requirements

SPARKLING CIDERS

Sparkling Pear	3.5%
Sparkling Crisp Apple	5%
Sparkling Lemon	8%
Sparkling Ginger	8%
Berry Perry	8%

MID | PINT

8		11
8		12
8		12
8		12
8		12

TASTING PADDLE

19

CORE WINES

Core Sparkling Chardonnay
Chardonnay
Core SSB
Core Cabernet Merlot
Core Shiraz
Core Durif

GLS | BTL

10		45
10		45
9		35
10		45
10		45
n/a		48

TRADITIONAL CIDER

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

500ml

18
18

PREMIUM CIDER

Core-Rupted (apple)	8%
Perilous (pear)	7.5%

GLS | BTL

12		48
12		48

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				4-5