



Fire fable & feast

VIP MENU

entrée

shared grazing

sliced salami, prosciutto, smoked salmon, sicilian olives,
artichokes, roasted peppers, house pickles, crudites,
marinated bocconcini, beetroot butter, warm
sourdough

main

shared banquet style

wattleseed rubbed beef brisket, lemon myrtle chicken,
bush pepper spiced pork loin, slow braised lamb
shoulder with harissa, served with rosemary & garlic
roasted chats, roasted winter vegetables, pear,
pomegranate & blue cheese mixed leaf salad
accompanied with bread rolls & butter

dessert box

selection of raspberry blondie, macarons, finger lime
curd tartlets, plum donuts, salted choc brownie

VIP MENU

tap sparkling ciders

sparkling pear	mid pint 3.5%
crisp apple	5%
berry perry	8%
sparkling ginger	8%
warm mulled cider	6%

wines by the glass

sparkling chardonnay
sauvignon blanc
chardonnay
rosé
cabernet merlot
shiraz

tap beers

single fin summer ale 4.5%

packaged beers

side track xpa 3.5%
alby crisp lager 3.5%
pipe dreams coastal lager 4.2%

soft drinks

apple juice

selection of tea & coffee