



Thursday dinner party!

\$49 pp

The whole table must dine on the menu (min 2 guests)

Entree

ANTIPASTI BOARD

Selection of charcuterie, cheese, dips & marinated vegetables (VO,GFO)

Mains

(choose one for the whole table)

BEEF BOURGUIGNON (GF)

traditional French beef stew, with truffle mash

Side of mesclun salade with honey mustard vinaigrette

RACLETTE MAC AND CHEESE (VO)

Side of mesclun salade with honey mustard vinaigrette

ORECCHIETTE PASTA (V, GFO)

with mushroom ragout, spinach, pesto, stracciatella, Parmesan (V,GFO)

Side of mesclun salade with honey mustard vinaigrette

SPAGHETTI BOULETTE (V, GFO)

with house made baked beef meatballs, tomato coulis, basil pesto & smoked mozzarella

Side of mesclun salade with honey mustard vinaigrette

Desserts

(choose one for the whole table)

SMORES FONDUE

melted milk chocolate and toasted marshmallows, with graham crackers & fresh fruits to dip

SUNDAZE

creamy vanilla & belgian chocolate ice-cream, warm chocolate ganache & butterscotch sauce, whipped cream, cookie crumble, mini marshmallows & maraschino cherries

Dietary Information: V - Vegetarian, DF – Dairy Free, GF – Gluten Free, O - optional

Our menus contain allergens and are prepared in a kitchen that handle nuts, shellfish, gluten and eggs.

Whilst all reasonable efforts are taken to accommodate our guests' dietary requirements, we cannot guarantee our food will be allergen free and the decision to consume a meal is the responsibility of the diner

Card Fees: All card payments will incur a 1.9% surcharge. Weekend surcharge 10%. Public Holiday 15% surcharge. No Split Bills.