

# Shared Group Menu

FOR GROUPS OF TEN OR ABOVE

## *Chapter One*

### STARTERS FOR THE TABLE

- Toasted sourdough with dukkah, hummus, extra virgin olive oil and balsamic vinegar (GFR) (Ve)
- Grilled haloumi with rosemary, thyme, grape salsa and honey (GF) (V)
- Roast za'atar cauliflower with romesco sauce, toasted almonds and quinoa (GF) (Ve)

## *Chapter Two*

### SHARED MAIN DISHES

- Slow-roasted Mediterranean lamb shoulder (GF)
- Eggplant and chickpea moussaka (V) (GFR)

### SIDES FOR THE TABLE

- Roast chat potatoes, sea salt & rosemary (GF) (Ve)
- Steamed green vegetables, salsa verde (GF) (Ve)
- Fennel, orange & pistachio salad, red wine vinaigrette (GF) (Ve)

## *Chapter Three*

### ALTERNATE DROP

- Chocolate panna cotta, coffee and almond crumb (GF)
- Australian cheese plate, lavosh, quince paste, fresh fruit (V) (GFR)

.....

**\$60 PP TWO COURSES**

**\$70 PP THREE COURSES**

.....

(V) Vegetarian (Ve) Vegan (GF) Gluten free (GFR) Gluten free on request