

\$65 per person (minimum 7 guest)

lo Start

HOMEMADE SOURDOUGH & FOCACCIA brown butter, olive oil (v)

Wains please choose one

CHICKEN BREAST savoy cabbage & bacon confit | polenta | butternut vinaigrette (gf)

AGED SIRLOIN potato pave | herb butter, jus (gf)

LINGUINE grilled mushroom | dill cream | parmesan biscuit (v)

Side to Grave

GARDEN SALAD lemon vinaigrette dressing (vg, gf)

Desserts

WARM GINGER PUDDING toffee apple | vanilla custard (v)

CHOCOLATE BON-BON & MACARONS house made (v)

V - vegetarian option | GF - gluten free option | VG-vegan option

This menu may contain the traces of nuts. Please notify your wait staff of any dietary requirements and we will do our best to accommodate your needs