

GROUP DINING

2 Courses \$69 pp* (choose between entrée or dessert with a main) 3 courses \$79 pp* (choose entrée, main and dessert)

ENTRÉE

(to share)

ANTIPASTO PLATE

Assortment of cheese and charcuterie

VEGGIE PLATE

Assortment of dips with crudités, grilled veggies and marinated olives

MAIN

AUTUMN FRITTATA (V)

Heirloom tomato, zucchini, Ricotta, house salad and toasted sourdough, tomato relish

GRAINS AND GREENS (VG)

Quinoa, barley, Brussels sprout, edamame, cranberries, pepitas, maple glazed pumpkin, radicchio, and spinach with miso dressing

MISO BAKED EGGPLANT (V) (GF)

Burrata cheese, sesame seeds, mixed baby herbs, crispy inoki mushrooms, pomegranate seeds

EDEN STYLE CLUB SANDWICH (GFO)

Chicken, bacon, lettuce, tomato, Brie cheese, smoky comeback sauce and waffle cut chip with aged Parmesan

EDEN'S TEMPURA FISH & CHIPS

Garden salad, homemade tartare sauce, fresh lemon

DESSERT

SORBET TRIO (V)

Raspberry, Mango, Lemon

HOUSE BAKED BURNT CHEESECAKE (GF) (V)

Burnt orange caramel, salted almond, berries

Our Staff follows the Responsible Service Guidelines as a duty of care to our guests. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. *A 10% surcharge on weekends and public holidays is applied to the final bill and applies to items and meal deals available on the day.