

# Group Dining Menus

For groups of 12+ guests

## Feed Me Shared Menu

Marinated Fremantle Sardines,  
charred ciabatta, chilli, lemon zest

---

Crispy Fried Snapper Wings, sticky chilli  
& soy glaze DF

Crispy Norwest Squid, romesco,  
toasted almonds, chilli, smoked paprika DF

---

Herb-crust local Scallops, coriander, chilli, lime

Grilled Market Fish, caper burnt butter,  
Jerusalem artichoke puree, sautéed greens GF

Cauliflower, za'atar, hummus,  
middle eastern chilli sauce V GF DF

---

Baklava & Pistachio Nougat GF

**\$55 per person**

+ \$5pp for choice of House-made Dessert

## Three Course Choice Menu

### On the Table

House-baked Baguette  
Tarama & herb toast with marinated olives, feta

### Dishes to Share

Sizzling garlic Prawns GF

Cauliflower, za'atar, hummus,  
middle eastern chilli sauce V GF DF

Crispy Norwest Squid, romesco, toasted almonds,  
chilli, smoked paprika DF

### Main Course with four choices

Grilled Market Fish, caper burnt butter, Jerusalem  
artichoke puree, sautéed greens GF

*or*

Fish & Chips, crispy fried, house tartare & lemon

*or*

Seafood Linguini, chilli, garlic, parsley, olive oil

*or*

Lamb shoulder ragu, rigatoni, shaved parmesan GF

### Accompaniment

Greek salad, wild oregano, capers, vinaigrette V GF

### Dessert to Share

Baklava & Pistachio Nougat GF

Coffee and Leaf Tea

**\$75 per person**

To book one of the above menus for your group, please contact us on 9443 6300.  
Please provide at least two working days notice of any dietary restrictions.