



GROUP AND GRAZING

Available for groups of 15 or more adults.

Our menu is locally sourced with a European influence, designed to share.

The Grazing Menu is served family style and is a casual fun dining experience which showcases our favourite menu items. A great option for birthdays, corporate events, Christmas parties or for a social meal with friends!

OPTION 1

Fried cauliflower, curry salt **gf**

Tasting Plate, pate, cured meats, terrine, sun dried tomato, tumeric pickled cucumber, aged cheese, relish, house made breads **gluten free available**

Wasabi Squid, daikon & pea salad, herb aioli, lime

Crisp Confit Pork Belly, duo of mole, tamarind, cauliflower, black bean & fennel salad **gf**

Bellarine Lamb Shoulder, tabbouleh, hummus, goat curd, garlic foam, flatbread

Fries & house aioli **gf**

Cost \$45 pp

OPTION 2

Fried cauliflower, curry salt **gf**

Tasting Plate, pate, cured meats, terrine, sun dried tomato, tumeric pickled cucumber, aged cheese, relish, house made breads **gluten free available**

Wasabi Squid, daikon & pea salad, herb aioli, lime

Crisp Confit Pork Belly, duo of mole, tamarind, cauliflower, black bean & fennel salad **gf**

Bellarine Lamb Shoulder, tabbouleh, hummus, goat curd, garlic foam, flatbread

Fries & house aioli **gf**

Chefs selection of different desserts (one per person)

Cost \$60 pp

Add an individual cider tasting paddle to any of our set menu options for an additional \$14 pp

A 20% surcharge applies on public holidays.

We are happy to cater for any dietary requirements. Additional gluten free items available on request. Note we do require any dietaries to be confirmed prior to the day.

Just let us know prior to the event and we can organize something special for you.