



## 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*

Charcuterie Plate, chicken liver pate, smoked ham hock terrine, pork rillett, wagyu bresola, saussion, pickled vegetables, aged cheese, spiced relish, sauce gribiche, house made breads *gf available*

Lemon Myrtle Fried Local Squid, saffron rouille, herb salad *gf*

Crisp Confit Pork Belly, grilled radicchio, cauliflower purée, apple butter, cider jus *gf*

Braised Bellarine Lamb Shoulder, balsamic, chickpea panisse, tomato & green olive stuffed eggplant, white anchovy crumb

Fries & house aioli *gf*

**Cost \$45 pp**

### OPTION 2

Fried cauliflower, curry salt *gf*

Charcuterie Plate, chicken liver pate, smoked ham hock terrine, pork rillett, wagyu bresola, saussion, pickled vegetables, aged cheese, spiced relish, sauce gribiche, house made breads *gf available*

Lemon Myrtle Fried Local Squid, saffron rouille, herb salad *gf*

Crisp Confit Pork Belly, grilled radicchio, cauliflower purée, apple butter, cider jus *gf*

Braised Bellarine Lamb Shoulder, balsamic, chickpea panisse, tomato & green olive stuffed eggplant, white anchovy crumb

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.**