



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, pate, cured meat, chicken & pork terrine, tomato tapenade, balsamic pearls, pickled cucumber, aged cheese, relish, house made breads **gf available**

Salt & Pepper Squid, ámbar mojo, chorizo, kipflers, salsa verde, herb salad **gf**

Crisp Confit Pork Belly, saffron apple, braised cabbage, rhubarb compote **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**

Charcuterie Plate, pate, cured meat, chicken & pork terrine, tomato tapenade, balsamic pearls, pickled cucumber, aged cheese, relish, house made breads **gf available**

Salt & Pepper Squid, ámbar mojo, chorizo, kipflers, salsa verde, herb salad **gf**

Crisp Confit Pork Belly, saffron apple, braised cabbage, rhubarb compote **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.