

Group Menu

15 – 25 people

Pre-orders preferred

Eggs Benedict

Poached *free-range* eggs on potato rosti, spinach, hollandaise sauce (V, GF) 21

French Toast

Brioche soaked with goodness, whipped cream, maple syrup and berries (V) 21

Portobello Stack

Our signature dish - Portobello mushrooms atop of potato rostis, spinach, sliced tomato, drizzled with house-made cashew nut hollandaise (Vegan, GF) 21

Prawn Twisters

With house-made aioli and our award-winning chilli jam 12

Fries

Served with house-made aioli and tomato sauce (DF, V) 8

Chicken Nuggets or Mini Hot Dogs

With fries & tomato sauce 8

Add mushroom 2, bacon 4, cold smoked salmon 6

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Beef Cheek

Braised beef cheek with red wine ragout on a silky Florentine mash and vegetables – comfort food to the max (GF) 25

Prof's Pappardelle

Mushrooms with chicken and bacon in a creamy white wine sauce and wide ribbons of pappardelle pasta 22

Sliders

Three mini hamburger buns filled with chef's choice of the day. Check the specials board or ask our wait staff 17

Super Salad

Bursting with colourful goodness – orange, beetroot, baby spinach, toasted nuts, crisped tofu, cranberries, capsicum, red onion, black raspberry vinaigrette (Vegan, GF) 19 Swap haloumi in and tofu out if you want.

Sweets

Try our ever-changing home-grown cabinet food with ice cream (\$2), cream or yoghurt (free)

Some dishes GF, DF & vegan available (with surcharge).
While we take all care, some allergens may be present