



Group Lunch

October 2008

entree - to share

seasonal **oysters** with red chilli nam jim
salt and pepper **cuttlefish** with coriander, beansprouts and tamari
turkish **bread with dips**, olives, roast tomato and rocket

main course - choice

grilled marinated **spatchcock** with a morroccan eggplant salad
roast **beef and vegetable salad**
with iranian couscous, harissa and marinated feta
salmon **fishcakes** with fennel and radicchio slaw, tomato relish
beer battered **fish & chips** with tartare sauce
fettucini with asparagus, peas, zucchini, ricotta and pinenuts

mixed leaf **salad**
bowl of **chips**

dessert - optional

flourless **chocolate cake** with mascarpone
blueberry and sweet ricotta **tart**

2 courses = \$ 45 per person

3 courses = \$ 55 per person

weekend surcharge \$2.00pp public holiday \$3.00pp

a 10% service charge applies to groups of 8 or more people