

## **START**

## ANTIPASTO PLATTERS

OYSTERS, PICKLED OCTOPUS, SMOKED SALMON, MARINATED VEGETABLES, PROSCIUTTO HAM, SALAMI, PASTRAMI WITH LAVOSH CRISP BREAD AND CONDIMENTS @

# **PRICE**

Indulge with this 3 course set menu to share (minimum 12 people).

## **MAINS**

#### LAMB SHOULDER

GREEK STYLE LAMB-SLOW ROASTED OVERNIGHT WITH LEMON & OREGANO @

#### **PORK LOIN**

PLUM & CITRUS GLAZED WITH TWICE COOKED CRACKLING @

#### VEAL RACK

ROSEMARY AND SAGE RUBBED, SLOW BRAISED IN OWN JUICES @



OUR SHARE MENU MAINS ARE ACCOMPANIED WITH A SELECTION OF OUR SIDE DISHES INCLUDING, MUSHROOM FETTA, PARIS MASH, ONION RINGS, HAND CUT CHIPS, MAC AND CHEESE, SEASONAL VEGETABLES AND OUR HOUSE CHOPPED SALAD.

# **DESSERT**

## CHEESE PLATTER

TRIO OF TASMANIAN CHEESES, SELECTION OF DRIED FRUITS & QUINCE PASTE