

OUTDOOR GROUP DINING

Designed for Groups of 12+



Appelation Oysters, Cucumber Vinaigrette - 4.5 each

GRAZING MENU - \$40PP

Designed as a light bite while you soak up the sunshine on the Lawn, served shared-style.

Marinated Alto Olives

Cupitt Fromagerie Whipped Feta, Roe, Chives, Baccos Crackers

**Baked Cupitt's Veuve, Fennel & Viognier Lee's Jam,
Charred House Sourdough**

Cured Ocean Trout, Capers, Samphire, Mayonnaise and Pistachio

**Salt and Pepper Lakes Entrance Squid, Charred Peppers,
Preserved Lemon Mayo**

**Fried Spiced Cauliflower, Garden Pumpkin & Miso,
Smoked Almond and Raisin Salsa**

Chips, Smoked Aioli

Looking for something a little more substantial? Add some pizzas

Magherita - Crushed Tomato, Garden Basil, Mozzarella, Fromage Blanc - \$26

Garden - Spiced Pumpkin, Garden Brassicas, Fromage Blanc, Salted Chilli - \$27

Fungi - Smoked Local Mushrooms, Dried Parsley, Thyme & Oregano - \$28

Pork & Potato - Italian Pork & Fennel Sausage, Roasted Potato, Rosemary - \$28

Menus are seasonal; subject to availability

Special dietary requirements can be catered for with advance notice

Pricing subject to change

Credit Card Surcharge 1.5%
Debit Card Surcharge 0.8%