

friday nights

squires
WINERY

\$49.00 PER PERSON | 6:00PM ONWARDS | ALL SERVED SHARE STYLE

LOW & SLOW

house foccacia

WITH BLACK GARLIC BUTTER

reverse seal scotch fillet

WITH CHIMI CHURRI

lamb leg on the spit

FILLED WITH APRICOT & MACADAMIA

smoked sausage

WITH SPICED TOMATO RELISH

bbq jerk chicken breast

MARINATED IN SMOKEY ISLAND SPICES
GRILLED TO PERFECTION

crispy baby chat potato

WITH SALSA VERDE & SEA SALT

charred broccolini

WITH LEMON, GARLIC, CHILLI & OLIVE OIL

chunky chips

ROSEMARY, PARMESAN, TRUFFLE SALT
& CRACKED BLACK PEPPER, SERVED
WITH GARLIC AIOLI

house salad