



**SHARE MENU
(20-60 Guests)**

Take the hassle out of choosing and enjoy a feast served across the centre of the table for your guests to enjoy!
Alternatively, we can offer this menu grazing board style allowing for a more relaxed dining experience. Guests can stand & mingle whilst enjoying the same selection of tapas dishes.

The Main Event

Artisan bread | house made hummus | toasted seeds GFO

Selection of continental cured meats GF

House marinated olives VN GF

Selection of Australian cheeses | house chutneys | charcoal crackers GF

Tomato & Grana Padano arancini | aioli V

Pork belly bites | Korean BBQ sauce | toasted sesame GFO

Parmesan fries | aioli GFO

\$35pp

From the sea

Chargrilled king prawns | cherry tomato | spring onion GF \$9pp

Salt & Szechuan pepper squid | aioli | wakame \$8pp

From the land

Chargrilled sirloin & served medium | salsa verde | duck fat potatoes GFO \$15pp

House recipe fried chicken | kewpie | pickles \$9

Something sweet

Ricotta filled cannoli | chocolate brownie | doughnuts | macaroons \$15pp

Your cake served on a platter | seasonal berries | whipped cream \$5pp

THE BAR

The Garden Bar & Kitchen is known for its array of exotic cocktails, craft beers and carefully selected wines. Please click this link to view our [drinks menu](#).

For parties of up to 60 guests there are a few options you can go with in terms of the service of beverages. Guests can either be set up with individual tabs or you can put a bar tab down for the whole group. We also have a few additional options for groups below:

DRINKS ON ARRIVAL

Prosecco or beer on arrival for all your guests \$12pp

Cocktails Jugs (serves 6)

Lychee Sangria \$80

Pimm's \$80

Rum Punch \$80