



SHARE MENU

(20-60 Guests)

Perfect for a standing or seated function

Select the dishes you wish from our tapas style menu (minimum \$38 per person)

(prices are per person)

Tapas

Sweet Potato Hummus | spiced pepitas | roast pumpkin | chargrilled flat bread \$7.5 GFO VGN

Scallops | prosecco marbled sauce | black caviar \$12 GF

Korean bbq pork belly | slaw | chilli lime dressing | GF | \$8 GF

King Prawns | chilli | garlic | spring onions | crispy shallots \$10 GF

Tomato and Capsicum Arancini | napolitana sauce | rocket | parmesan \$8 V

Seared Halloumi | nigella seeds | spiced honey | toasted pistachio | lemon \$8.5 GF

Charred Cabbage | miso tahini | chili crisp | toasted almond | lime | sesame seeds \$9 GF | VGN

Flank Steak | Café De Paris | cooked medium \$14 GF

Red Emperor Fillets | beer battered | tartar sauce \$11

Duck Fat Potatoes | truffle aioli \$5 GF

Chips | aioli \$4 GF

Grilled Broccolini | buttered capers | parmesan \$7 GF V

Warm Sourdough | olive oil | balsamic \$4.5 VGN

Roast Dutch Carrots | hot honey | whipped feta | dukkah \$5.5 V | GF

Roast Beetroot Salad | rocket | orange | candied walnuts | goats cheese | fennel | radish | balsamic glaze \$7 | GF | V | VGNO

Desserts

Brownie & Eton Mess | pavlova | raspberry coulis | berries \$11.5

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



THE BAR

The Garden Bar is known for its array of exotic cocktails, craft beers and carefully selected wines.

Please click this link to view our [drinks menu](#).