

group dining menu—cafe

\$ 24 per head

Dip plate with grilled pita (to share)
Choice of five Main Courses (see over for selection)

\$ 30 per head

Dip plate with grilled pita (to share)
Choice of five Main Courses (see over for selection)
Choice of two Desserts (see over)

\$ 29 per head

Chef tasting plate to share
Choice of five Main Courses (see over for selection)

\$ 34 per head

Chef tasting plate to share
Choice of five Main Courses (see over for selection)
Choice of two Desserts (see over)

Next page lists dish options
Ask about vegetarian options.

Note:
Bookings of 20-40 will have a maximum selection of six dishes per course.
Bookings of 40+ will have a maximum selection of five dishes per course.

functions
Spring 09

group dining menu—cafe

Main Course Options

Warm drunken chicken salad with snow peas, mint, coriander, ginger and a toasted cashew and honey dressing

Salt and pepper squid with salad, fresh lemon and red pepper aioli and chips

Pizza 8" - traditional tomato, fresh basil, and bocconcini

Pizza 8" - with tandoori chicken, coriander pesto, red onion and minted yoghurt

Beef, mushroom and sour cream flaky pastry pie served with mashed potatoes and red onion jam

Marinated chicken burger with bacon, onion marmalade, lettuce, tomato and honey mustard mayo, served with chips

Beef or chicken schnitzel served with chips and salad
Plain, gravy, mushroom gravy, pepper sauce
Parmigiana

Fish and chips—beer battered or grilled with salad, fresh lemon, and dill mayonnaise

Handmade gnocchi with fresh tomatoes, roasted pumpkin, broccoli, chilli and feta

The Cali burger—Wagyu beef patty with bacon, cheddar cheese, lettuce, aioli and chunky tomato relish served with shoestring fries

Desserts

Sticky date and chocolate pudding with caramel sauce and vanilla bean icecream

Choice of icecreams or sorbet