

# SHARED MENU



Served family style, your guests will receive a portion of each of the menu items

2 course 44

3 course 54

## Entrée

Salt & pepper crumbed calamari, herb aioli GF  
Sausage rolls, tomato relish

## Main

Chicken parma, smoked ham, Napoli sauce, mozzarella  
Beef lasagne, rich tomato sauce, glazed mozzarella, basil pesto  
Garden salad  
Rosemary thyme salted hand cut chips

## Dessert

Sticky date pudding, butterscotch sauce, cream

Continuous tea & plunger coffee station 5 per person

## Bringing a cake?

Cakage fee - we will supply cake stand, plates, cutlery & napkins flat rate 30

Your celebration cake cut into coffee slice pieces by our chefs then  
placed on platters flat rate cost 50

Your celebration cake served as dessert served with fresh  
Chantilly cream 6 per person