



GROUP MORNING AND AFTERNOON TEA (15 per person)

Available 10am until 11am and 2.30 pm until 4pm
Party size 8 to 20 guests

MENU

Flourless chocolate and wattle seed cake *gf*
Spinach and ricotta roll

Filter water
Freshly brewed tea or coffee

Espresso coffee upgrade (2pp, includes alternative milks)
Add a glass of house sparkling, white or red wine + 8 pp

df – dairy free gf – gluten free vgn – vegan v – vegetarian

For groups of 8 and over up to 20 guests. We cater for most dietary requirements.
Whilst all reasonable efforts are taken to accommodate dietary needs,
we cannot guarantee that our food will be allergen free.
1.5% surcharge applies for all card payments.
15% surcharge on public holidays apply.





GROUP DINING

(45 per person)

Available 12pm – 3pm
Party size 8 to 20 guests

STARTER

Brickfields sourdough with whipped butter

MAINS

Chorizo meatballs *gf*

Tomato, oregano

Karaage chicken *df*

Japanese curry sauce

Pasta al forno *v*

Tomato, eggplant, zucchini and basil lasagna

SALADS AND SIDES

Qatari tabbouleh – pomegranate, lentils, parsley, cucumber, tomato *gf vgn*

Green beans, salsa verde, toasted seeds *gf v*

Kale, chickpea and carrot slaw, smoky Caesar dressing *gf df*

DESSERTS

Zucchini and walnut cake

Flourless chocolate and wattle seed cake *gf*

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