



GROUP MENU

3 COURSE MEAL

STARTER

SPARKLING GREEK SALAD

Crispy cucumbers, juicy tomatoes, melting feta, black olives, light vinaigrette

MAIN COURSE

SALMON FILLET

Delicately scented salmon fillet with dill and lemon sauce. Served with roasted carrots and creamy risotto.

BEEF CHEEK

Melt-in-the-mouth beef cheek, simmered in a craft beer sauce. Served with oven-roasted carrots and creamy risotto.

CHICKEN BREAST

Tender chicken breast topped with a smooth rosé sauce. Served with roasted carrots and creamy risotto

RAVIOLI

Wild mushroom ravioli topped with a smooth rosé sauce
(vegetarian)

DESSERT

TRIPLE CHOCOLATE FUDGE

52\$/PERSON* (26\$/KIDS)

*TAXES AND SERVICE CHARGES EXTRA

COLD BITES AVAILABLE
ON REQUEST