

# FEED ME

Planning a gathering for 10 people or more? Our Feed Me Menu is a shared banquet style experience where a selection of dishes are served to the centre of the table so everyone can enjoy a variety of dishes.

<b>Breads, Mains &amp; Sides</b>	<b>49</b>	<b>Add Breads</b>	<b>9</b>
<b>Entrees, Mains &amp; Sides</b>	<b>69</b>	<b>Add Scotch Fillet (150g per person)</b>	<b>19</b>
<b>Entrees, Mains, Desserts &amp; Sides</b>	<b>79</b>		

Additional dietary requirements can be accommodated with advance notice. Substitutions may incur additional charges.

## BREADS

**Garlic Sourdough** (V DFO NF GFO)

**Tomato, Fetta and Spanish Onion Bruschetta** (V DFO)

## ENTREES

**Mushroom Arancini**

Truffle aioli, parmesan and rocket salad (NF V)

**Twice Cooked Pork Belly**

Soy and coriander glaze, apple and pickled daikon slaw (GF DF)

**Southern Fried Chicken Pieces**

With chipotle jam and charred lemon (NF)

## MAINS

**Smoked Portuguese Chicken Maryland**

With fresh rocket & Peri-Peri sauce (NF GFO)

**Pan Fried Barramundi**

Seasonal greens and herb compound butter (GF)

**Stuffed Capsicum**

Cous cous, pine nuts & goats cheese, salsa verde (V DFO)

**Marinated Cap of Lamb Rump** (NF DF GF)

## SIDES

**Rosemary Fries** (V DF)

**House Salad** (V VE DF)

**Garlic beans and broccolini with toasted almonds** (V VE DF GF)

## DESSERT

**Chef Selection Dessert Board** (1 per 4 guests) GF options available

10% SUNDAY & PUBLIC HOLIDAY SURCHARGES APPLY

GF - gluten free, GFO - gluten free option. \$4 additional cost

V- vegetarian, VE - vegan, DF - dairy free, DFO - dairy free option available, NF - nut free

