

SET MENU OPTIONS

Shared plates and choice of main

\$45pp

SHARED PLATES

Woodfired garlic & mozzarella flatbread

Mushroom arancini, lemon thyme, romesco (V)

Lemon myrtle & peppered squid, chilli dust (GF)

MAINS

Orecchiette, basil pesto, crisp chickpeas, toasted pistachios, aged parmesan (V)

Roasted wild barramundi, dill mash, citrus beurre blanc, sea blite (GF)

Black Angus scotch fillet, potato gratin, box honey endive, jus (GF)

SHARED FEASTS

\$49.50pp

3 woodfired meats and sides

Whole roasted free range chicken, chimmi churri (GF)

Baked market fish, seasonal garnish (GF)

12 hour, slow cooked lamb shoulder, jus (GF)

Cattleman's cutlet 100 day grain fed, tarragon mustard (GF)

Pork ribs, sticky BBQ sauce

Add shared plates as entree or a dessert garden

\$10pp

Your choice of entree, main & dessert

\$65pp

ENTREE

Charred peach, pickled endive, shaved pecorino, candied walnut, aged balsamic (GF,V)

Pork belly, parsnip puree, caramelized pearl onions, baby carrots, jus (GF)

Duck leg ragu, pappardelle, wild foraged mushrooms, goats curd, crisp kale

DESSERT

Creme brulee, almond & wattle seed biscotti, honeycomb gelato (V)

Apple & rhubarb crumble, vanilla ice cream (GFA, V)

Coconut panna cotta, forest berry compote, pashmak (GFA,V)

Double layered chocolate mousse, peppermint gelato (GF,V)

**Menu items subject to seasonal change*

Olleyville pizzas

\$30pp

SHARED PIZZA

Selection of Pizzas

Rocket, pear and parmesan salad, citrus

French fries, paprika salt

Gluten free bases available

Sundays attract a 5% surcharge and public holidays attract a 15% surcharge on all food and beverage items.