



SPECIAL EVENTS & GROUP BOOKINGS MENU

Set Lunch Menu

\$35.00 per person

With paired glass of wine \$45.00 per person

Only Available Between 11:00am - 3:00pm Monday - Friday

Soup of the Day

Followed by your choice of one of the following Main Course options

Chicken Maryland Korma, Basmati, Cucumber Mint Yoghurt

Harissa Spiced Beef Rump, Potato Caper Salad, Tahini

Sautéed Mixed Mushrooms, Greens, Avocado and Edamame Crush, Fried Pea Cakes, Salsa Verde

Additional Options;

Your Choice of Side Dish \$3.00 per person

Kitchen Menu

\$60.00 per person

With paired wine \$100.00 per person (Includes 4 Wines and Barista Made Coffee or T2 Brewed Tea)

\$1,500.00 Minimum Spend Applies Outside of Normal Trading Hours

Let our Chef's take you on a food journey, with a selection of dishes from our menu to create the ultimate Australian dining experience. Menu inclusive of charcuterie, breads, light dishes, salads and main dishes followed by our signature cheese board.

Additional Options;

Your Choice of Side Dish \$3.00 per person

Canapé Menu

\$40.00 per person

Beverages Charged on Consumption

Chefs Selection of four cold and six hot canapé items served over a two hour duration.



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Feed Me Brunch

\$60.00 per person

Only Available Between 9:00am - 5:00pm Saturday and Sunday

South Australian shared style Breakfast Platter featuring San Jose Bacon, Rohdes Free Range Eggs, Barossa Valley Chorizo, House Baked Bread and other in-season specialties

Served with Barista Made Coffee, T2 Brewed Tea or Orange and Apple Juice

Additional Options;

Served with a glass of Mimosa on arrival \$75.00 per person

NWC Value Board

\$100.00 Per Board

Serves approximately 8 people

A Selection of Assorted SA Cheese and Meat, Mixed Olives, Mixed Local Roasted Nuts, Toasted Baguette, Olive Oil, Merlot Vinegar, Dukkah, Mushroom Arancini, Grilled Flatbread, Pork Rilette, Chicken Liver Parfait, Quince Paste and Dried Fruit