

SHARED FEAST MENU

Sample Menu \$50 per person

ALL INCLUSIVE

CHOICE OF TWO MEAT OPTIONS

AGED RUMP STEAK WITH SALSA VERDE

CRISP SKINNED BLUE EYE FROM THE BBQ

SLOW COOKED PORK BELLY, CARAMELISED ON THE BBQ

GRILLED CHICKEN THIGHS MARINTED WITH LEMON, GARLIC AND OREGANO

SLOW COOKED LAMB SHOULDER WITH SUMAC & LABNE

SALAD PLATTERS - SEE SALADS MENU

Two Salads with Crunchy Paprika Garlic Potatoes

SERVED WITH SOURDOUGH ROLL AND EXTRA VIRGIN OLIVE OIL

TO FINISH

PLATTERED SELECTION OF CHOCOLATE BROWNIE, MINI PECAN TART, JAM SHORTBREAD (GF), MINI LEMON MERINGUE TART

PLEASE NOTE THAT DUE TO PIERRE'S PASSION FOR FRESH SEASONAL PRODUCE, SOME DISHES MAY NOT ALWAYS BE AVAILABLE

