Group Set Menu \$70 pp

For groups of 8 or more. Please notify us when booking if you would like this menu. The whole group needs to be on this menu, except children.

To Start

Breads to share for the table:

- Garlic Loaf: Hot crusty loaf served with a generous hot garlic butter filling.
- Cheese and Garlic Loaf: Hot crusty garlic loaf, topped with melted cheese.
- Bazza's Loaf: Hot crusty loaf, loaded with basil pesto and cream cheese. Topped with caramelised sweet onion and cheese.

Followed By

(All steaks are chargrilled to your satisfaction and served with either chips or garlic mash and either mushroom, pepper, red wine jus, truffle butter, blue cheese or garlic sauce, crispy onions and green salad or vegetables)

Choose one main:

Porterhouse 300g: A choice cut sirloin, thick and tender

Scotch Fillet 250g: Most flavoursome

Eye Fillet 200g: A tender lean premium cut

Ribs: 700g of delicious tender long bone pork ribs blasted in our furnace and basted with our secret sauce. Served with green salad or fresh vegetables, garlic mash or chips.

Crumbed Chicken Schnitzel: With your choice of sauce, chips or garlic mash and salad or vegetables

Beer Battered Snapper: With chips, fresh garden salad, tartare and lemon

Vegetarian Lasagne: Fresh vegetables layered with tomato sauce, béchamel and pasta, topped with cheese and glazed under the grill. Served with a side of green salad or fresh vegetables.

For Dessert

Choose one:

Sticky Date Pudding: Served warm with a rich butterscotch sauce and creamy vanilla ice cream.

Vanilla Crème Brûlée: A classic French dessert of custard topped with caramelised sugar, served with whipped cream and biscotti.

Cheesecake: Fresh lemon cheesecake served with ice cream and whipped cream.