Group Menu

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan
• (df) dairy free• (n) contains nuts • mp (market price)

Seafood

(a) Australian seafood • (i) imported seafood • (m) Australian & imported

Some menu items can be adjusted to suit dietary requirements, please ask staff.
Looking to celebrate your special occasion? Ask about our group booking menus.

15% surcharge on public holidays.

GROUP MENU

Tables 10 or more | $58pp
Please advise dietaries must be advised at the time of booking

ENTRÉE

SPICED SWEET POTATO & CARROT DIP
Whipped coconut, crispy chickpeas,
chilli soy caramel, warm focaccia (vegan, gfo)

MAINS

Choose from:

FISH & CHIPS
Beer-battered, crispy chips, house tartare (gfo, a)

CHIPOTLE SALT & PEPPER CALAMARI
Crispy chips, caper & dill emulsion, lemon (gfo, i)

KOREAN FRIED CHICKEN
Roasted sweet potato, soy pepitas buttermilk coleslaw,
sesame, gochujang glaze (gf, dfo

SEAGRASS WAGYU BURGER
House-ground wagyu beef (200g), aged cheddar, caramelised onion, baby cos,
dijonnaise, triple-cooked chips (gfo)

WARM QUINOA & LENTIL SALAD
Roasted pumpkin, preserved lemon, herbs,
pomegranate, tahini dressing (gf)

DESSERT

PEANUT BUTTER PARFAIT
chocolate crumble, peanut brittle (gf)

WHITE CHOCOLATE PANNACOTTA
Rosewater syrup, summer fruit (gf)