

Culshaws

GROUP DINNER MENU

TAPAS TASTING

SHARED PLATTER OF:

Grilled ciabatta and pita served with, our own spiced dukkah, SA olive oil and candied balsamic, marinated olives, Danish feta.

Southern fried spiced chicken sliders with a house made red pepper jam.

Vegetarian frittata with a bush tomato relish and sweet potato wafers.

MAINS (choice of two)

SOUTHERN FRIED CHICKEN SALAD

with roasted capsicum, pine nut, shaved cucumber and balsamic

SA FLATHEAD FILLET GRILLED

with fresh basil and olive oil, flat fries, lemon and house made tartare

HANDMADE GNOCCHI*

tossed with slow roasted cherry tomato, basil, olives and pumpkin topped with shaved parmesan

*(vegetarian option) (V) – can be Vegan

ANGUS SCOTCH FILLET (300G)

cooked medium with Szechuan red onion rings, garlic infused butter & house made flat fries

DESSERTS

DATE & PRALINE PUDDING

with Maggie Beer burnt fig & honeycomb ice cream and candied macadamia

GLUTEN FREE ORANGE & ALMOND CAKE

with a berry compote, roasted pistachio & chocolate flakes

\$55 TWO COURSES

\$60 THREE COURSES

*Discount applies for alternate drop
Vegetarian and dietary options available*