

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 (V).

Spiced beef brisket meatballs, slow cooked in a tomato and jalapeno salsa (GF)

Oven roasted marinated seasonal vegetables topped with crumbled Danish feta (V, GF)

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

ANGUS SCOTCH FILLET (300G)

cooked medium with a red onion jam, red wine jus & house made chunky chips

HANDMADE GNOCCHI*

tossed with roasted honey glazed pumpkin, toasted almonds, baby spinach, roasted cherry tomatoes & virgin olive oil – topped with freshly shaved parmesan

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

DESSERTS

CARAMELIZED APPLE TART

with a vanilla & calvados custard, double cream & toasted almonds

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*