

BURNT ORANGE

Group Menu

TO SHARE

Selection of breads with truffle butter
Warm mixed olives & nuts in olive oil (GF) (V)
Mushroom Arancini, truffle mascarpone (GF) (V)

MAINS

Fish of the Day, spinach risotto, roasted squash & broccoli, beurre noisette with capers & pickled radish, fermented chilli oil (GF)

Slow cooked Rangers Valley Wagyu Rump (MB7) , roasted cauliflower, pickled baby zucchini, cauliflower purée, red wine sauce & tapioca pearls (GF)

Orecchiette Pasta with prawn, cuttlefish, semi-dried tomato & chilli

Watermelon & Cucumber Salad with coral lettuce, frisée, fried tofu, nori chips, soy vinaigrette dressing
(GF) (DF) Add Chicken or House-Cured Salmon

Miso-Glazed Eggplant, plant-based wasabi cream sauce, Kipfler potato crisp (DF) (VG)

DESSERT

Guava Cheesecake, strawberry, yoghurt cream (GF) (Nut Free)

Hazelnut Mousse, salted caramel sauce & candied walnuts (GF)

Menus are subject to availability so may change. All guests in your booking must select the same package. Group Bookings incur a 10% service fee.

BURNT ORANGE

Classic Drinks Package

Sparkling Wine

Edmond Thery Blanc de Blancs NV Brut Loire Valley *FRA*

Select two of the following wines:

Red Wine

Burnt Orange Shiraz 2022, McLaren Vale *SA*
Pocketwatch by Robert Oatley Pinot Noir 2022 *WA*

White Wine

Mount Fishtail Sauvignon Blanc 2022 Marlborough *NZ*
Cool Woods Pinot Gris 2021 Eden Valley *SA*
Wildflower Pinot Grigio 2022 Margaret River *WA*

Beer

Asahi Super Dry 5% *JAP*, James Squires 150 Lashes Pale Ale 4.2%
NSW, Coopers Premium Light 2.9%, Nort Refreshing Ale zero%

Non-Alcoholic

Orange Juice, Apple Juice, Lemonade, Coke, Diet Coke, Lemon Lime & Bitters Sparkling & still mineral water Tea and coffee.

Menus are subject to availability so may change. All guests in your booking must select the same package. Group Bookings incur a 10% service fee.