



# GROUP ONE LOUNGE MENU

## ON ARRIVAL

Twice baked ricotta, gorgonzola, pumpkin and chive Portuguese egg custard tartlets (V)  
Fresh Vietnamese rice paper rolls, pulled chicken breast, coriander mint (GF)  
Curry puff, fragrant Indian herbs and spices, cucumber natural yoghurt, flaky pastry (V)  
Potato strung black tiger prawn tail, sriracha aioli, lemon (GF)

Hand wrapped Thai vegetable spring rolls with palm sugar, ginger, chilli, lime  
and coriander sauce (V, DF)

Our signature baby, deep pot peppered beef and shiraz pies with homemade ketchup  
Sicilian, hand rolled arancini with black garlic and  
truffle mayonnaise Nonna's inspiration (V)

New York meat balls simmered in San Marzano tomatoes with parmesan and pesto

## TO FINISH

Warm, baby New York raspberry jam filled doughnut holes, cinnamon sugar

GF = Gluten Free GFO = Gluten Free Option DF = Dairy Free V = Vegetarian

**NOTE:** Dietary Requirements can be accommodated if advised no later than one week prior to event. Changes are not permitted on the day.  
This Menu is applicable from 1<sup>st</sup> March 2020 – 31<sup>st</sup> August 2020. Prices and menu inclusions may be subject to change.