

GROUP MENU

SHARED SMALL PLATES

focaccia, whipped ricotta, balsamic _v

mushroom & leek croquette, preserved lemon, parsley pesto _v

local tomatoes, pecorino custard, chickpeas, smoked peppers, herb salad _{v vgo gf}

roasted carrots, macadamia, coriander seed _{vg df gf}

CHOICE OF MAIN DISH

market fish, buttermilk, lemon myrtle, turnip, dashi, parsley oil _{gf}

pan roasted chicken, preserved lemon, leek, sweet potato, goat's curd, za'atar _{gf}

risotto, dill, sweet peas, zucchini, miso, lemon balsamic _{vg df gf}

victorian angus porterhouse, roast zucchini puree, red wine jus 200g _{df gf}

london valley dry-aged lamb rack, roasted cauliflower,

mint sauce 3-points + \$15 pp _{df gf}

SHARED SIDES

iceberg wedge, celery, cheddar, burnt honey mayonnaise _{v gf}

fries _v

CHOICE OF DESSERT

peaches & cream tapioca pudding + \$15 pp _{vg df gf}

dark chocolate, wattle seed ice cream sandwich + \$15 pp _v

\$75 per person

_v vegetarian | _{vg} vegan | _{vgo} vegan option available | _{df} dairy free | _{gf} gluten free | _{gfo} gluten free option available

Please notify staff of any allergies. While every effort is made to accommodate dietary requirements, we cannot guarantee that dishes are completely free of allergens or cross-contamination.

We proudly serve all-australian seafood. All meat served is ethically sourced from trusted producers committed to responsible and sustainable farming practices.

Please note a 10% surcharge applies on sundays and 15% on public holidays.

THE QUEENSCLIFF HOTEL

est. 1888