

CROYDON LN

WINE & TAPAS BAR

GROUP DINING SET MENUS

SILVER MENU \$55 PER PERSON

CHARCUTERIE

cured meats, manchego, marinated olives, pickles, sourdough, evo
N, D

ROASTED SWEET POTATO

with baby spinach, spanish onion, hazelnuts, goat cheese and a sherry vinaigrette.
VG, N, G/F, VEO

CRISPY PORK BELLY *carrot puree, apple, celeriac slaw*
GF

SLOW COOKED BEEF CHEEK

with parsnip puree, red wine jus and green beans
D, G/F

GOLD MENU \$65 PER PERSON

SILVER MENU PLUS

PAELLA BALLS *mushrooms, capsicum, saffron aioli*

CHURROS *with dulce de leche and chocolate sauce*

PLATINUM MENU \$80 PER PERSON

GOLD MENU PLUS

CHARCUTERIE

cured meats, manchego, marinated olives, pickles, sourdough, evo

CHEESEBOARD

SET MENU AVAILABLE FOR GROUPS OF 8+ PEOPLE - MUST BE USED FOR FRIDAY &
SATURDAY EVENINGS
\$5PP CHARGE FOR 4-7 PEOPLE
DIETARY REQUIREMENTS CAN BE CATERED FOR - PLEASE ADVISE BEFORE FIRST
COURSE IS SERVED
- ADDITIONAL CHARGES MAY APPLY. SORRY NO SPLIT BILLS