



## Group Set Menu

(available for groups of 20 adults or more)

### ENTREE

Aromatic soy glazed chicken wings with chilli vinegar and toasted rice

House made vegetable spring rolls with lime and chilli soy (Vegan)

Smoked paprika and oregano squid on a fried vermicelli rice noodle and herb salad (GF)

Root vegetable tartlet, whipped fetta, dehydrated balsamic tomatoes and herb oil (V)

### MAIN

250g Scotch fillet with paris mash, greens and red wine jus (GF)

Beer battered fish of the day, house salad, chips and tartare sauce

Pork Cutlet in a garlic, sage and thyme butter on colcannon potato mash and apple sauce (GF)

Semolina gnocchi with arrabiata sauce topped with goat's cheese fetta and fried basil (V)

### DESSERT

Caramelised banana split with toasted almond crumble and caramel sauce, vanilla bean and white chocolate ice cream (GF option available)

Individual sticky date and fig pudding, butterscotch sauce, double cream and burnt orange ice cream

Peanut butter and jelly ice cream sandwich – biscuit base, peanut butter ice cream, raspberry jelly and brandy snap

### PRICING

Entrée and Main \$45.00

Main and Dessert \$40.00

Entrée, Main and Dessert \$50.00

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