

Group Set Menu

(available for groups of 20 adults or more)

ENTRÉE

Sichuan salt and pepper squid with citrus aioli (GF*)

House made vegan walnut ricotta with heirloom tomatoes, basil and dukkah (Vegan/GF)

Autumn mushroom and tofu san choy bau, betel leaf, Asian herbs, chilli, cucumber and
sesame seeds (Vegan)

Pan-fried haloumi cheese with shaved zucchini, romesco and caramelised balsamic (V/GF)

MAIN

250g grass fed scotch fillet with potatoes, beans and red wine jus (GF)

Beer battered fish with chips, salad and tartare sauce

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

Twice cooked pork belly, sweet potato mash and caramelised orange glaze (GF)

DESSERT

Nutella doughnuts with cinnamon sugar and chocolate dipping sauce

Poached pear crumble, vanilla custard and vanilla ice cream

Turkish delight panna cotta, rose water anglaise, pistachio dukkah and fairy floss

PRICING

Entrée and Main \$45.00

Main and Dessert \$40.00

Entrée, Main and Dessert \$50.00

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