



— HURRICANES SET MENU —

\$75pp

For groups of 8 or more

Starters to share for the table

Garlic and herb bread

Salt and pepper south coast squid, lemon and aioli

Garlic mushrooms with red onion, port and herb butter

Mediterranean vegetable salad
tomato, cucumber, red onion, capsicum, olives, feta with lemon and mint vinaigrette

Choose a main

Fish and chips

Beer battered fresh ling fillets, fries, lemon and tartare sauce

Beef, lamb or pork ribs, half rack

350g rump, Riverina Grainge, 100-day grain fed MSA

Mushroom casarecce pasta, fresh thyme, mascarpone, shaved parmesan and croutons

Fries

Cos lettuce & cucumber salad chardonnay dressing

Dessert additional \$12

Snickerz gelato

Caramel, chocolate syrup and roasted peanuts



— HURRICANES SHARED FEAST MENU —

\$120pp
For groups of 8 or more

Starters to share for the table

Garlic, parmesan and herb bread

Sydney rock oysters, served natural with lemon

Salt and pepper south coast squid, lemon and aioli

Seared half shell scallops, garlic, lime and miso burnt butter

Garlic mushrooms with red onion, port and herb butter

Mains to share for the table

Slow cooked white pyrenees lamb shoulder

Signature basted pork ribs

800g Yabinya station grain fed Portoro beef rib eye cutlet

Market fish, lemon and herb dressing

Fries

Cos lettuce, parmesan and cucumber salad chardonnay dressing

Dessert

Sticky date pudding with butterscotch sauce and vanilla ice cream