



group dining menu

menu designed to share

appetisers

leek, potato and sauerkraut pierogi, chive sour cream (v)

our signature fried cauliflower with paprika, parsley, watercress and reduced red wine vinegar (v)

sliced beets, dill vinegar, cherries and goat's cheese cream (v, gf)

selection of cured meats, pistachio and chilli mortadella, parma ham and char grilled csabaic with all the trimmings

substantials

broken salad of wine poached chicken, lightly pickled cucumber, spiced onion and soft boiled egg (gf)

marinated grilled cuttlefish with a warm heirloom tomato salsa and squid ink (gf)

warm lamb shoulder, braised spinach and rosemary yoghurt (gf)

or **swap any of the above for a substantial vegetarian option**

sides

white cabbage, cranberries and sunflower seeds (gf)

lightly tossed potato salad with polish pickle (v, gf)

\$50 per person

with dessert add \$10

with four vodka tastings add \$20

