

Shelter Bar

Function Menus

Grazing Menu One

Turkish bread w assorted house dips (v)
Thai fish cakes, cucumber & mint yoghurt dipping sauce
Lemon pepper chicken drumettes (g)
Japanese hand rolls, wasabi, soy, ginger (g)

Shared bowls of chips w/ aioli

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Margherita pizza, tomato, basil, provolone (v)
Apollo pizza, bbq chicken, mushrooms, spinach & shallots
Campania pizza, pancetta, buffalo mozzarella, tomato, basil & olives

Mixed green salad w balsamic vinaigrette (v)

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Linguini w pancetta, basil, semi dried tomatoes & feta
Nasi goreng w fried egg & chilli

\$34pp

Grazing Menu Two

Turkish bread w assorted house dips (v)

Crisini sticks wrapped w prosciutto

Japanese hand rolls, wasabi, soy, ginger (g)

Peking duck spring rolls

Satay chicken w peanuts and coriander

Vegetable frittata w capsicum tapenade (v)

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Shared bowls of chips w/ aioli

Margherita pizza, tomato, basil, provolone (v)

Apollo pizza, bbq chicken, mushrooms, spinach & shallots

Campania pizza, pancetta, buffalo mozzarella, tomato, basil & olives

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Mixed green salad w balsamic vinaigrette (v)

Roasted rib fillet w field mushrooms & english spinach

Chicken breast w green beans, feta & pesto

Gnocchi w roasted pumpkin, semi dried tomatoes, spinach & parmesan

Roasted root vegetables (v)

\$48pp

Grazing menu additions:

12 oysters natural \$24

Selection of mini desserts \$5 pp

Selection of ice creams \$4pp

Selection of john mcdonald cheeses \$6pp

Add on prawns \$7.5pp

Shelter Steak Menu

Entree

Served as share platters in the middle of the table

Turkish bread w aged balsamic, coolmunda extra virgin olive oil

Salt & pepper calamari

Cherry tomato, baby bocconini, basil & rocket salad

Main

Served alternatively

400g rump or 350g sirloin

(british breed grass fed finished on grain minimum 70 days darling downs region)

W truss tomato, house coleslaw and chips

Two course \$46

The Eye Fillet Delight

Entree

(Served as share platters in the middle of the table)

Organic italian pane, aged balsamic, coolmunda extra virgin olive oil

Natural oysters, lemon, cocktail sauce & chowder bread

Salt & pepper calamari, tomato & chilli mayonnaise, mixed greens, candied pepper dressing

Main

300g Eye Fillet w caramelized sweet potato, thyme roasted field mushrooms

Garden salad, chips, roasted vegetables to share

Assorted mustards for the table

Cheese Platter

Assorted Australian cheeses w quince paste & mizura biscuits

Three course \$69pp

Please note: During the months of November and December a deposit of \$200 is required at time of booking. All steaks are served medium.