



FUNCTION SET MENU

OPTIONS FOR TWO OR THREE COURSE MENU

BREADS TO START

SMALLS

SMALL SHARED PLATES:

Salt & Pepper Calamari, spicy aioli, lemon

Twice Cooked Pork Belly Bites, sticky soy caramel, chili, spring onion

Crispy Beef Spring Rolls, spring onion chimichurri dipping sauce

Labneh Spread, crispy garlic pita, olive oil, za'atar, sea salt

BIGS CHOICE OF THREE

Fish & Chips Good George Amber Ale battered market fish, beer battered fries, garden salad, tartar, lemon (DF*)

Lamb Rump, potato colcannon, bacon & mushroom jus (GF)

300G Hereford Prime Sirloin Duck fat roasted potatoes, beer onion gravy, creme fraiche, spring onion chimichurri (GF*)

Buddha Burger BBQ shiitake mushrooms, deep fried tofu, wakame, vegan miso mayo (GF*/V)

Margherita Pizza Napoli sauce, Italian mozzarella, basil & tomato (GFA, DFA)

Hippe Bowl marinated tofu, pulled shiitake mushrooms, sauerkraut, hummus, pickled beetroot, herbs, seeds, nuts (GF/DF/V)

Prawn & Chorizo Spaghetti, Olive oil, white wine, onion, garlic, chilli, tomato, parsley

DESSERTS

SMALL SHARED PLATES;

Duck Island ice cream dixie cups, warm chocolate brownie, brioche donuts filled with custard, homemade marshmallows

2 COURSE \$45 | MINIMUM 15 PEOPLE | 3 COURSE \$55