



2023 Events

SUNDAY ROAST – CHRISTMAS EDITION

Our final roast for the year will be getting a festive glow up! The menu is yet to be confirmed but we will be serving up two delicious courses (main & dessert) for \$50pp on December 17th from 12pm – 3pm. Tables will be allocated for 1.5 hours for three people or less and two hours for 4 people or more. Get in touch if you'd like to book and please let us know if there are any allergies or dietary requirements so we can ensure everyone is well catered for. There will be a vegetarian option available for the main course.

CHRISTMAS FUNCTIONS

Throughout Decembe, we will be offering a two course (\$45pp) or three course (\$62pp) lunch set menu. If you are looking to book a group in for either of these options, please get in touch via email and we can show you a draft menu. There is no minimum number required for this menu but we will be prepping based on bookings so we will need to know in advance if you plan to dine using this option.

DINNER EVENTS

BRITISH ISLES DINNER

On November 11th from 5:30pm onwards, we'll be putting together an a la carte menu focussing on famous chefs from the British Isles and the dishes that gave them the reputations they hold today.

Don't worry, we won't be serving up tripe and jellied eels but we are looking to do things like Cornish Pasties, Beef Wellington and Trifle.

If you came along to our New York, New York dinner, you can expect to see a similar style of service (share plates and lots of variety for everyone); if you didn't come along... the feedback was so great which is what convinced us to do this event!

THREE COURSE SET MENU ON DECEMBER 1ST

We have a couple of tables available at 5:30pm or 8pm, the dinner is priced at \$72pp and there will be three or four options for each course.