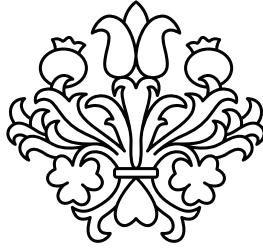


# GROUP MENU



3 WEEDS ROZELLE  
EST. 1881

## STARTERS TO SHARE

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Antipasto board, marinated capsicum, eggplant, cured meats, buffalo mozzarella, green olives, grissini, bread (vo/gfo)

Potato, mushroom, manchego croquettes (3) smoked chilli sauce (v)

Corn quesadilla, goats cheese, spinach, olive, avocado, coriander, spring onion (v/gf)

Sweet potato chips, smoked labneh, sumac, pistachio (v/gf\*)

## MAINS

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*(Alternate drop - please choose two options from the menu below, to be served alternately at the table.)*

Grilled scotch fillet (250g), 3 mustard butter

Roasted whole spatchcock, chat potato, smoked paprika, sour cream & chive (gf)

Couscous crumbed salmon fillet, tong ho, Moroccan spiced chickpea sauce

Roasted cauliflower, chimichurri, broccolini, pomegranate, puffed grains (v/gf)

## SIDES

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Chips, rosemary aioli (v/gf\*)

Cabbage, parmesan salad, lemon dressing (v/gf)

## DESSERTS

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*(Alternate drop - please choose two options from the menu below, to be served alternately at the table.)*

Banoffee pie, banana, toffee, biscuit, cream, chocolate

Bread & butter pudding, orange ice cream

Chocolate tiramisu, coffee, ginger biscuit

One artisan cheese, lavosh, grapes

*\*Ingredients are gluten free though may contain traces of flour when fried.*

*Surcharge applies on all card payments: 1.2% Visa, Mastercard & EFTPOS, 2.75% Amex*