



Group Menu

\$80 PER PERSON / MINIMUM 10 PEOPLE

Mains and dessert will be served as an alternate drop

Upon Arrival

Sourdough Cob

with whipped black garlic butter

Entrée

Chophouse Sampler

Corn ribs, panko fried squid, blackened rib eye spring rolls

Main

Blackened Slow Cooked Rib Eye

Kipfler potatoes, baby carrot, eshallot, vine tomato, seasonal greens & red wine jus

OR

½ Woodfired Chicken

Grilled polenta, smokey capsicum relish, rocket & parmesan salad

Dessert

Coconut & Lime Cheesecake

Brown sugar pineapple, mango sorbet, passion fruit gel, macadamia crumb

OR

Chocolate Pave

Rocky road gelato, toasted marshmallow, raspberry, peanut praline, chocolate biscuit

**can be Gluten Free (V) Vegetarian (GF) Gluten Free*

Tea & Coffee \$3.00 per person

Food Allergy Statement: While Chophouse Grill will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we can not guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All dishes may contain traces of nuts. CHG0060 OCT2023