



Group Menu B

\$84 PER PERSON / MINIMUM 10 PEOPLE
Mains and dessert will be served as an alternate drop

Upon Arrival

Warm Focaccia (V)

Extra virgin olive oil, balsamic, dukkha

Entrée

Chophouse Sampler

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

Main

Blackened Slow Cooked Scotch Fillet

Baby carrot, shallot, vine tomato & red wine jus

OR

Woodfired ½ Chicken

Warm potato, green bean & shallot salad

**Kipfler potatoes, green beans for the table*

Dessert

Warm Chocolate Torte

Caramelised oranges, vanilla bean gelato, honeycomb

OR

Autumn Mess

Passionfruit cream, meringue, coconut gelato, dried raspberry

(V) Vegetarian

Tea & Coffee \$5.00 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. CHG0063 MAY2024