



GROUP SET MENU

For 10 guests & above
\$48 per person for 2 courses
\$55 per person for 3 courses
Choose two items per course for alternate serve

TO START

Twice Cooked Pork Belly
Apple & beetroot chutney & céleri cream (GF)

Caesar Salad
Poached egg, anchovy, creamy dressing, baby cos, crouton, prosciutto ham

Seafood Fritto Misto
Lime aioli

AS MAIN

Pan Seared Salmon
Crisp kale, heirloom tomatoes, sumac & salsa verde (GF)

Grilled Grain-Fed Rump Steak
Potato waffles & roast pepper sauce

Chef's Special of the Day

DESSERTS

Refined Australian Cheeses
Lavosh crackers & quince paste

Dark Chocolate & Raspberry Fondant
Vanilla cream

Vegetarian (v) | Gluten Free (GF) | Vegan (VG) | Please inform staff of any dietary requirements or allergies.

Bookings essential.
Email info@33grill.com.au