



GROUP SHARING MENU

For 15 guests & above
\$52 per person for 2 courses
\$60 per person for 3 courses

TO START

Garlic Focaccia Bread
Marinated olives (V)

Antipasto Platter
Selection of prosciutto ham, pepperoni, grilled vegetables, & marinated artichoke hearts

Seafood Fritto Misto
Lime aioli

AS MAIN

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

Grilled Free-Range Chicken
Rubbed with Mediterranean spices

Slow Cooked & Smoked Wagyu Beef Brisket
Pickled onion, mushroom, wild rocket, parmesan cheese & aged balsamic

SIDES

Roast Potatoes, Confit Garlic & Rosemary Salt (V) (GF)

Steamed Market Greens, Evoo & Sea Salt (V) (GF)

DESSERTS

Refined Australian Cheeses
Lavosh crackers & quince paste

Gelatissimo Gelato
Selection of two flavours

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

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