



**TAHBILK**

## Group Sharing Menu

This menu is for family and friends of 15 people or more. It is designed as a sharing style just as you would have at home!

Large groups have a special allocated time at **1:45pm**

If any members of your party have any dietary requirements please let us know.

**Main course \$32.50 per head**

**Entrée & Main course \$55.00 per head**

**Three course \$65.00 per head**

**Main course & dessert \$42.00 per head**

Entrée ~both will be served

Prosciutto di Parma, sweet pickled pineapple, pink peppercorn and hard goat's cheese with toasts  
&  
Avenel mushroom, white truffle oil parmesan croquettes with pea shoots and aioli | V

### Main

**Please choose one of the following options to be shared by the whole group:**

Slow braised beef ribs, duck fat potato cake, thyme roast Avenel mushrooms, fennel and watercress salad and pickled beetroot puree | GF

14hr slow roast Avenel pulled lamb shoulder, giant couscous, pomegranate, cashew hummus, Japanese pumpkin, dukkah, labne and flat leaf parsley

16hr slow roast, Berkshire pulled pork shoulder Victorian lentils, butter poached leeks, green tomato chutney, pickled rhubarb puree, sage and crispy kale | GF

All mains are accompanied with a seasonal side.

### Children

Home-made chicken goujon with Tahbilk lemon and aioli | \$10.50

### Dessert

Lemon tart  
Chocolate cake  
Pecan tart

You are more than welcome to bring your own birthday cake; there is a \$2.50 plating fee per person.