Roost uncheson THELLAWN

Hands

We invite you to enjoy a three-course long table feast on our llawn deck, complete with shared-style roast meats, slow roasted vegetables, fresh salads and tasty desserts.

Available for groups of 6-60 guests





THE LLAWN brog funches

MENU \$89 | PER GUEST

ENTREE

Antipasto platters

MAIN COURSE

Roast Chicken and Lamb Roast potatoes, rosemary, thyme Fresh garden salad Pumpkin, rocket, feta, vinaigrette

DESSERT

Dessert canapes served to table;

Chocolate cremeux, brownie Strawberries and cream, meringue CHILDREN UNDER 12 YEARS | \$25

CHOICE OF

Mini margherita pizza Mini wagyu burger & chips Fish & chips

Soft drink or juice

HOMEMADE ICECREAM TUB Chocolate, vanilla or strawberry

BEVERAGES

Beverages can be purcashed at The Llawn Bar. Tabs can also be set up for group bookings.

Please note menu items are subject to change based on product availability. Dietaries can be catered for upon request with advance notice. Minimum of 6 adults required for this option. Please note that table service is not provided for beverages.



TERMS CONDITIONS

BOOKING CONFIRMATION

Full payment per guest is required to confirm bookings.

MENU AVAILABILITY

The venue reserves the right to substitute products based on product availability.

CANCELLATION POLICY

Cancellations made within 48 hours of the booking time will forfeit the full booking payment.

TABLE RELOCATION

The venue reserves the right to relocate bookings if required. In the case of severe weather concerns, the venue will relocate bookings to appropriate covered spaces.

CAKES & DECORATIONS

Guests are welcome to bring external cakes or to pre-order a cake through the venue. Table top decorations such as balloons and flowers are permitted, however, we do not allow decorations such as plinths, tables or backdrops.

By confirming a booking for one of our group dining options, guests acknowledge and accept the terms and conditions outlined above.