



# LUNCH GROUP DINING MENU 2021





**We are excited for you to join us in our new dining space to celebrate a share meal with your friends and colleagues.**

**Starters - Shared**

House Marinated Olives  
Pea & Saffron Arancini  
Selection of house pickles  
Housemade Focaccia

**Mains - Shared**

Karaagi Chicken Sliders w slaw,  
zucchini pickle & siracha mayonnaise  
Meatballs with napoli & parmesan  
Pepperoni, Napoli & Basil Flatbread  
Margherita Flatbread - Napoli, Basil & Tomato  
Daily salads x 2  
Rosemary & lemon salt fries  
Vegan - pumpkin, chickpea & couscous sliders and vegan  
flatbread upon request.

**Dessert - Shared**

Selection of housemade sweets & slices

**\$45 per person, including glass of sparkling on arrival.**

Final numbers just be confirmed a minimum 48 hours prior to booking or full charge will apply. No changes to above with exception of dietaries advised at least 48 hours in advance. Maximum time limit of 2 hours from booking start time may apply due to COVID capacity restrictions. Space in courtyard may be available All guest must be fully vaccinated, check in using QR code and provide digital certificates.

## **Alcoholic Beverages**

### **BEER & CIDER**

- Balter XPA - Can (Burleigh, Qld) \$10.00
- Stone & Wood Pacific Ale - Bottle (Byron Bay, NSW) \$9.00
- The Hills Apple Cider - Bottle (Adelaide Hills, SA) \$9.00
- Coopers Pale Ale LONGNECK 750mL \$15.00

### **SPIRITS & SPRITZ**

- Brookies Dry Gin (Byron Hinterland, NSW) \$10.00
- 666 VODKA PURE (Cape Grim, Tas) \$10.00
- TOKI Suntory Whisky (Japan) \$10.00
- FAIR Rum (Belize) \$10.00
- Aperol Spritz \$13.00
- Campari Spritz \$13.00

### **SPARKLING WINES & ROSE**

- Trillians Sparkling Riesling (Clare Valley, SA) VEGAN \$38.00
- Vallate Prosecco - Extra Dry NV (Veneto - Italy) \$45.00 / bot
- Sanguine Estate Rose (Heathcote, Vic) \$38.00 / bot
- Gardian Grenache Rose - Cinsault Syrah (Beziere, France) \$43.00 / bot
- House Sparkling - Cuvée (SA) Glass \$7.00 - Bottle \$32.00

### **WHITE WINE**

- House White - Pinot Grigio (SA) Glass \$7.00 - Bottle \$32.00
- Tahbilk Riesling (Nagambie Lakes, Vic) \$39.00
- Pertaringa Scarecrow Sauvignon Blanc (Adelaide Hills, SA) \$42.00
- Mount Langi Vine Road Pinot Gris (Grampians, Vic) \$45.00
- Minimum Chardonnay (Goulburn Valley, Vic) VEGAN \$49.00
- Yering Station Village Chardonnay (Yarra Valley, Vic) \$50.00

### **RED WINE**

- House Red - Shiraz (SA) Glass \$7.00 - Bottle \$32.00
- Yering Station Little Yering Pinot Noir (Yarra Valley, Vic) \$43.00
- Minimum Sangiovese Rosato (Goulburn Valley, Vic) VEGAN \$49.00
- Sanguine Progeny Shiraz (Heathcote, Vic) \$52.00
- Nepenthe Tempranillo (Adelaide Hills, SA) \$54.00
- Jo Nash Pinot Noir (Upper Goulburn, Vic) \$62.00

Subject to change, more availability of wines by the glass will be possible.

**SELECTIONS OF SOFT DRINKS, JUICES TEA & COFFEE ALSO AVAILABLE**





**Limited availability in dining room due to capacity limits.  
Contact [jacob@mrtucker.com.au](mailto:jacob@mrtucker.com.au) or 0432 295 210.  
Courtyard also available, but weather dependant.**