

lunch time



sassafras

available weekdays from 11am
for 10 to 40 people

made to share

freshly made tea & espresso coffee

fresh juice carafes for the table

house-made dips, warm olives, fresh sourdough, cultured butter

chefs salad of crisp greens, pickled fennel, orange & seeds

choose a main:

lemon & herb marinated, roasted chicken, charred corn, lime

herb & coconut crusted grilled fish of the day, quinoa tabouleh

mustard glazed, medium rare roasted beef, jus de roti

proper roasted potatoes

spice roasted pumpkin & seasonal greens

baked gluten free cheesecake with seasonal fruits

mango & berry pavlova

\$50 per person

2.5 hour venue hire of the garden

complimentary wifi included

drinks packages available