DINNER MENU

only available from 5.00pm on Friday & Saturday evenings.

SMALL PLATES

The Gathering Garlic Bread $14
Baked by Blanche sourdough with house-made garlic butter. V

Gathering's Fried Chicken $20
Marinated Chicken pieces coated in Gathering's herbs & spices served with dill mayo. NAD

Goats Cheese $18
Deep fried goats cheese with pear & walnut relish.

Arancini $14
Porcini and truffle arancini with porcini mayo. V NAG

Olives $12
Marinated warm olives. V NAD NAG

Beetroot & Feta Salad $18
Baked beetroot, honeyed walnuts, mint, feta. V NAG

Crostini $16
Char grilled ciabatta, whipped feta, blistered cherry tomates, duhkah. V

Cheese Burger Meatballs $16.50
Pork & beef meatballs, cherry tomato sauce with cheese burger sauce. Optional jalapenos

Crispy potatoes $12
Crispy potatoes with flaky sea salt, rosemary NAG NAD V

Green salad $12
Leafy green salad with herbs, pickled veg & mint dressing. NAD NAG V

Seasonal greens $12
Seasonal greens with ghee & New York pepper. NAG V

Large Fries. $14
Fries with jus & parmesan

No added gluten - NAG **No added dairy - NAD** **Vegetarian - V**

Please inform us of any allergy requirements and we will do our best to keep you safe. Seeds, nuts, dairy and gluten hang out in the same kitchen so we are not 100% risk free.

DINNER MENU

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LARGE PLATES

Pork Belly $34
Pork belly with crackle crumb, mustard cream, apple & fennel salad. NAG

Beef Cheek $36
Slow braised beef cheek, roasted red onion & cherry tomato, onion cream, hand cut chunky chips, rosemary salt. NAG

Salmon $38
Sesame crusted roasted salmon, maple pumpkin, charred asparagus, blistered cherry tomato's, hollandaise, dill NAG

Chicken $32
Slow cooked chicken breast, lemon sauce, chargrilled asparagus & capsicum, rocket salad. NAG

Creamy Cherry Tomato Pasta $25
Creamy blistered cherry tomato & spinach sauce with parmesan & Bucatini pasta. V
Add - cold smoked salmon +$10 **- marinated chicken +$8**

Asian Slaw $22
Slaw with fresh seasonal greens, crushed peanuts & thai dressing. NAG NAD
- Satay Chicken +$9 **- Satay tofu +$6** **- Hoisin Pork belly +$9**

Lamb $32
Pulled leg of lamb, flat bread, tzatziki, hummus, muhammara, olives, halloumi.

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DESSERT MENU

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The Golden Trio $16
Your choice of 3 scoops, choose from
Salted Caramel Icecream
Mango Sorbet
Berry Sorbet
NAG

Seasonal Fruit Frangipane tart & cream $19
Seasonal fruit Frangipane tart with vanilla mascarpone

Baci Cake $19
Chocolate & hazelnut baci cake, tiramisù cream
NAG

Tropical mille-feuille $16
Peach, mango, passionfruit

DESSERT WINE

Noble Riesling, Saint Clair 375ml $59
Marlborough, NZ 2025
Layered aroma of honey, dried apricot, fig, and hints of citrus and spice, with a golden color. On the palate, it is a luscious, rich dessert wine with flavors of honeycomb, dried apricot, papaya, and ginger, balanced by refreshing acidity, and it finishes with a long, silky, and savory impression.

DESSERT COCKTAILS

Screaming O **$16**
Vodka. Baileys. Amaretto. Kahlua. Almond milk. Cream

Espresso yourself. **$20**
Kahlua. Vodka. Freshly ground espresso.

Coconut quickie **$16**
Coconut Milk. Vodka. Tiramisu liqueur.

Pistachio Martini **$20**
Vanilla Vodka. Pistachio liqueur. Amaretto. Blue Curacao

PORT & BRANDY

Port **$16**
Taylors 10 year old tawny port.

Brandy **$16**
St Remy VSOP

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