Brunch Event Menu

Saturday & Sunday before 1pm

Your choice of

Two eggs, poached or fried with gremolata, on sourdough/GF 15

+ crispy middle bacon 9 + breakfast sausages 9

+ wood fired agria potatoes (v) 6 + avocado (v) 6

+ mushrooms (v) 6

Poached rhubarb porridge, almond and honey butter, spiced cream (v) 18

Loretta waffles, hazelnut and orange maple syrup, mascarpone cream 24

Whipped avocado & tofu on seeded toast, topped with nigella dukkah (v) 23

Wood fired shakshuka, eggs, tomato, lentils, sumac yoghurt, wood fired flatbread 27

Spiced grilled chicken sandwich, red onion & fennel slaw, herby mayo. 24

loretta

$55 Group Dining Menu

To begin

Woodfired flatbread (v)
Tuscan white bean dip, fennel, smoked paprika (v)
Chicken liver parfait, chai spiced maple, black pepper

First course

Roasted beets, cumin labneh, kale, almond & feta
Woodfired cauliflower, tahini yoghurt, coriander zhoug

Main course with sides

Greenstone Creek beef bavette,
creamed parsnip, herb salad, mushroom jus
Baby cos salad, capers, radish, fennel vinaigrette
Crispy woodfired potatoes, confit garlic, chilli

loretta

$65 Group Dinner & Dessert Menu

To begin

Woodfired flatbread (v)

Tuscan white bean dip, fennel, smoked paprika (v)

Chicken liver parfait, chai spiced maple, black pepper

First course

Roasted beets, cumin labneh, kale, almond & feta

Woodfired cauliflower, tahini yoghurt, coriander zhoug

Main course with sides

Greenstone Creek beef bavette,

creamed parsnip, herb salad, mushroom jus

Baby cos salad, capers, radish, fennel vinaigrette

Crispy woodfired potatoes, confit garlic, chilli

Dessert

Dark chocolate mousse,

poached mandarin, macadamia praline (v)

loretta

$85 Banquet Feast Menu

To begin

Warmed olives, lemon oil (v)
Woodfired flatbread (v)
Tuscan white bean dip, fennel, smoked paprika (v)
Chicken liver parfait, chai spiced maple, black pepper

First course

Cavolo nero pizza, stracciatella, bagna cauda, spinach
Prawn skewers, garlic, chilli, lemon

Main course

Morroccan spiced slow cooked lamb shoulder,
chermoula, shaved fennel

Woodfired cauliflower, tahini yoghurt, coriander zhoug
Baby cos salad, capers, radish, fennel vinaigrette
Crispy woodfired potatoes, confit garlic, chilli

Dessert

Dark chocolate mousse,
poached mandarin, macadamia praline (v)

loretta