

Set Menus

Entrée & Main Course – \$44pp

Main Course & Dessert – \$35pp

Three Course – \$49

ON ARRIVAL

Fresh bread roll and butter

MAIN COURSE

Crispy skinned salmon fillet,
roast chats, baby green beans, cherry tomato,
caper butter, fennel and rocket salad

Grilled barramundi fillet, herb pear barley risotto,
sweet potato puree, crispy prosciutto,
heirloom tomato and radish salad

Twice cooked pork belly,
roasted parsnip and dutch carrots, rhubarb
compote and red wine jus

Medallion of beef wrapped in bacon,
served with potato puree and asparagus

ENTRÉE

Panko crumbed calamari,
cress salad, lemon and roast garlic mayonnaise

Porcini mushroom and mozzarella arancini,
black truffle aioli

Sticky lamb rib fingers,
chimichurri dipping sauce

Oxheart tomato, burrata, thyme oil,
fresh basil and balsamic glaze

DESSERT

Crème brulee
served with whipped cream

Chocolate lava pudding
warm chocolate sauce, vanilla bean ice cream

Trio of gelato and ice cream

Warm sticky date pudding
butterscotch sauce and vanilla bean ice cream



Please two from each course to create your alternate menu.

Number of persons attending must be confirmed and paid no later than 48 hours to the event and paid in full.