

Set Menu Choices

Minimum 10 people for Set Menu

2 Course – Entrée & Main or Main & Dessert \$44pp

3 Course – Entrée, Main & Dessert \$55pp

(Please Deduct \$3 pp for Pre Order)

Entrée

Shared Tasting Board

Chefs Selection of Dips with Turkish Bread, Spicy Chorizo & Chicken Skewers, Salt 'n' Pepper Squid
Porcini Mushroom & Parmesan Arancini Balls & Zucchini & Camembert Fritters

Mains

MSA Porterhouse Steak (gf)

Crispy Fried Kipfler Potatoes, Green Beans, roasted Cherry Tomatoes & Jus

Fish of the Day (gf)

Our Function Coordinator will Advise

Free Range Chicken Roulade

Chicken Breast rolled with Pesto Rosso, Spinach & Wrapped in Prosciutto,
Served with Roasted Vegetables & Snow Pea Tendrils (GF)

Pre-Order Vegetarian Option

Honey Roasted Butternut Pumpkin, Beetroot & Feta Filo Tart (v)

or

Baked Eggplant Parmigana (v)

with Fresh Tomato, Chilli, Basil, Naploi Sauce & Mozzarella
Served with Green Leaf Salad & Sweet Potato

Desserts

Vanilla Bean Panna Cotta

Sable Biscuit & Berry Jam

Chocolate Brownie

Salted Caramel Sauce & Vanilla Bean Ice Cream

Or

Shared Chefs Selection of Australian Cheeses

Lavosh, Quince Paste & Candied Walnuts

Menus Subject to Availability & Can Also Be Tailored to Your Needs

From Our A La Carte Menu & Priced Accordingly.

Any Dietary Requirements Please Inform The Function Coordinator