

SET MENU

Minimum 20 people

ALTERNATE DROP - Your Choice of 2 Options for Main & 2 for Dessert

2 Course - \$53.00pp Entree + Main or Main + Dessert

3 Course - \$63.00pp Entree + Main + Dessert

PRE ORDER - Your Choice of 3 Options for Main & 2 for Dessert.

Final Numbers & Pre Ordered 7 days before function date.

2 Course - \$58.00pp Entree + Main or Main + Dessert

3 Course - \$68.00pp Entree + Main + Dessert

ENTREE- Shared Grazing Plates

Fennel Salt 'n' Pepper Squid, Roasted Pumpkin Arancini Balls, Chicken Souvlaki, Dips + Pita

MAIN

Grain Fed Porterhouse Cooked Medium with Roasted Mushrooms in Garlic Butter + Red Wine Jus

Chicken Roulade Wrapped in Prosciutto with Reggiano & Herbs, Tomato + Basil Salad, Pesto Cream Sauce

Atlantic Salmon Fillet Lemon Caper Dill Sauce, Rocket, Herb + Green Bean Salad

All Served with Crispy Fried Potatoes

Pan Fried Gnocchi, Mixed Mushrooms, Fresh Herbs, Mascarpone + Shaved Parmesan

DESSERT

Chocolate Brownie, Cookies & Cream Ice Cream + Fudge Sauce

Orange Panna Cotta, Almond Praline Crumb + Gin Roasted Strawberries

Brandy Snap Basket, Lemon Sorbet, Macerated Berries + Mint (GF, VEGAN)

Or

Shared Cheese Board Assorted Crackers + Quince Paste