

SET MENU

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

2 Course - \$55.00pp Entree + Main or Main + Dessert

3 Course - \$65.00pp Entree + Main + Dessert

PRE ORDER - Your Choice of 2 Options for Entree, 3 for Main & 2 for Dessert. Final Numbers & Pre Ordered 7 days before function date.

2 Course - \$60.00pp Entree + Main or Main + Dessert

3 Course - \$70.00pp Entree + Main + Dessert

Minimum 20 people

BREAD

Selection of Artisan Rolls & Butter

ENTREE

Roasted Pumpkin & Feta Arancini Reggiano + Aioli

Spiced Lamb Koftas Pickled Onion, Cucumber, Coriander + Tzatziki (gf)

Fennel Salt 'n' Pepper Squid Green Leaf Salad, Lemon + Citrus Aioli

Whipped Ricotta Bruschetta Roasted Balsamic Cherry Tomatoes + Basil (v)

MAIN

Grain Fed Porterhouse (Cooked Medium) Creamy Mashed Potato, Broccolini + Peppercorn Sauce (gf)

Chicken Kiev Crumbed Chicken Breast, Roasted Garlic & Herb Butter, Sweet Potato + Greens

Barramundi Fillet Smashed Kipflers, Green Beans, Roasted Capsicum, Garlic, Chilli + Oregano Sauce (gf)

Pan Fried Gnocchi Almond Pesto Cream, Cherry Tomatoes + Shaved Parmesan (v)

Baked Eggplant Parmigiana Layers of Eggplant, Mozzarella, Parmesan, Basil, Napoli Sauce + Smashed Kipflers (v)(gf)

DESSERT

Sticky Date Pudding Treacle Sauce + Vanilla Bean Ice Cream

Vanilla Panna Cotta Salted Pistachio Nut Praline Crumb + Gin Roasted Strawberries

Brandy Snap Basket Lemon Sorbet, Macerated Berries + Mint (gf, Vg)

Chocolate Fudge Brownie Chocolate Ganache + Vanilla Ice Cream (gf)