

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

Minimum 20 people

BREAD

Selection of Artisan Rolls & Butter

ENTREE

Arrabbiata Arancini Reggiano & Aioli

Spiced Lamb Koftas Green Leaf Salad, Mint & Coriander Yoghurt (gf)

Salt 'n' Pepper Squid Green Leaf Salad, Lemon & Aioli

Whipped Ricotta & Beetroot Jam Bruschetta Toasted Walnuts (v)

MAIN

Grain Fed Porterhouse (Cooked Medium) Charred Broccolini, Kipfler Potatoes & Red Wine Jus(gf)

Chicken Roulade Prosciutto, Scamorza, Basil Pesto & Parmesan Mash

Atlantic Salmon Broccolini, Piccata Butter & Kipfler Potatoes (gf)

Baked Egg Plant Parmigiana Sweet Potatoes & Green Leaf Salad (v)(gf)(vga)

DESSERT

Coconut & Lime Panna Cotta Pineapple & Rum Salsa & Coulis

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

Biscoff Brownie Vanilla Bean Ice Cream & Biscoff Crumb

or

Shared Cheese Board Selection Barossa Cheeses, Crackers & Quince Paste

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