



Function Set Menu

Two Course Menu

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Option 1 (1:2) \$40pp

1 entree and 2 mains served alternately

Option 2 (2:2) \$45pp

Choice of 2 entrees and 2 mains

Three Course Menu

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Option 3 (1:2:1) \$50pp

1 entree, choice of 2 mains and 1 dessert

Option 4 (2:2:2) \$55pp

Choice of 2 entrees, 2 mains and 2 desserts

Upgrade Options

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Unlimited premium coffee and herbal teas (self service station)

\$5pp

Antipasto Grazing Platters

\$12pp

Gourmet cheese platters with dried fruits, nuts and lavosh

\$12pp

Entree

- Sweet potato soup, with coriander, coconut milk and spices (GF) (V).
- Gnocchi with burnt butter sauce and crispy sage (V).
- Spinach and ricotta lasagne with roast tomato sauce and shaved parmesan (V).
- Smoked salmon bruschetta with capers and a lemon and lime aioli.
- Lemon and oregano chicken salad with semi dried tomatoes (GF).
- Char grilled chicken breast with baby cos, shaved parmesan, croutons, pancetta crisp and a tangy caesar dressing.
- Roasted duck breast with a carrot, bean sprout, snow pea, chinese cabbage salad and an orange and sesame glaze (GF).
- Char grilled marinated lamb loin with roasted tomatoes and bocconcini salad (GF).

Main Course

- Herb crusted N.T. barramundi fillet with wild rice, boc choy and gremolata.
- Oven baked atlantic salmon, with braised fennel in a tomato and smoked paprika soffritto broth (GF).
- Thyme baked chicken breast with butter roasted parsnip and potato mash, sweet onion custard, speck, pearl onions, peas and jus.
- Chicken breast mignon with asparagus, potato mash and a creamy mushroom sauce.
- Roast rack of lamb with creamy potato mash and ratatouille (GF).
- Macadamia crusted lamb rump roasted medium with sweet potato and garlic mash, spinach and a shiraz jus.
- Beef eye fillet roasted medium with parmesan potato mash, baby vegetables and a red current infused reduction.

Dessert

- Chocolate cake with creme fraiche and chocolate sauce (GF).
- White chocolate and vanilla bean panna cotta with berries.
- Warm sticky date pudding with toffee sauce and double whipped cream.
- Raspberry swirl cheesecake with berry coulis.
- Apple crumble tartlet with French vanilla custard.
- Pavlova with double whipped cream, berries and passion fruit.
- Salted caramel tartlet with macadamia nuts and double whipped cream.

Special dietary requirements can be catered for individually with prior notice.

Monday to Thursday - minimum 20 people | Friday to Sunday - minimum 50 people