



Seated Menus

Group Menu 1 2 courses – \$55.00pp

Entree

twice baked beetroot and goats cheese soufflé

beetroot yoghurt

country style terrine of pork, chicken and veal

grape chutney, grilled sour dough

dill cured salmon gravlax

crushed pea and potato cake, cream fraiche

Main

baked chicken breast

filled with ratatouille mousse romesco sauce, crushed fried kipfler

chargrilled pork rib

salsa verde, roast vegetables

pan fried gnocchi

sugo chilli cream sauce, broccoli, cauliflower and ricotta

Group Menu 2
2 courses – \$65.00pp

Entree

crispy skin quail

ginger carrot puree, pomegranate jus, parsnip chips

braised lamb shoulder tart

caramelised onion, port toffee sauce, parsley and shallot salad

salt and pepper calamari salad

babaganoush, grilled cucumber, fried chilli

twice baked beetroot and goats cheese soufflé

beetroot yoghurt

Mains

crispy skin barramundi fillet

cauliflower puree, fried enoki mushrooms, lemon sauce

oven roasted chicken breast

ratatouille mousse, romesco sauce and crushed fried kipfler

fried polenta, grilled eggplant, zucchini and capsicum

charred corn and chilli salsa and herb aioli

chargrilled eye fillet steak

garlic mash, blackened brussels sprouts, red wine jus

panfried peppered kangaroo fillet

celeriac, kale, apricot thyme sauce

side salads included

Dessert Course Options
Choice dessert - \$15 per person

your guests choose from the three below on the day

Set dessert – \$10 per person

everyone receives the same set dessert of your choice from the below options.

apple and cinnamon custard bougasta

cinnamon clotted cream

chocolate and hazelnut mille feuille

crostoli pastry, orange and mint salad

passionfruit parfait

petit fruit salad, black sesame tuille

Platters to Share

platters to share, choice of one of the following – \$10 per person

Petit desserts

Fresh fruit (seasonal selection)

Cheese (brie, cheddar, blue, quince paste, walnut & raisin bread)

Optional Menu Extras
Canapés on arrival – \$8pp

bruschetta, salmon bilinis, arancini

Sides – \$9 each

assorted vegetables, roast chat potatoes, fries greek salad, garden salad