

# Set Menu

\$30 per person– main course only

\$38 per person– includes dips platters & garlic pizza to the table and a main course

\$42 per person– includes grazing boards to the table and a main course

\$48 per person– includes grazing boards to the table, a main course and dessert

\$55 per person– includes dips platters & garlic pizza to the table, a main course and dessert

\$60 per person– includes dips platters, garlic pizza and grazing boards to the table, a main course and dessert

## Main Meal Selection

### **Porterhouse Steak, GF**

300gm porterhouse steak, cooked medium, served with mashed potato, beans and red wine jus

### **Baked Chicken Breast**

Oven baked chicken breast with pearl cous cous salad and lemon tahini dressing

### **Pan Fried Salmon, GF**

Crispy skinned salmon on a warm chat potato, chevre & dill gherkin salad

### **Pork Belly, GF**

Roast pork belly with a medley of roast root vegetables, spiced apple relish and port wine jus

### **Lamb Backstrap, GF**

Marinated and char grilled lamb backstrap, served medium rare, on a Mediterranean inspired salad with sticky balsamic and fresh basil

### **Mushroom Filo Parcel, Vegan**

Mixed mushrooms & lentils wrapped in golden filo pastry with twice cooked herbed potatoes and basil cashew pesto

### **Prawn Skewers, GF DF**

Chili lime marinated prawns with a julienne vegetable, fragrant herb and mixed greens salad, steamed rice and mango salsa

### **Penne Pasta, GF V (vegan optional)**

roasted red peppers, kalamata olives, capers, red onion and baby spinach tossed through a rich Napoli sauce with penne pasta topped with parmesan cheese

## Optional Extras

### **Garlic Pizza, V**

House made pizza base topped with confit garlic, mozzarella, herb salt and olive oil

### **Dips Platter, V**

chef's selection of vegetarian dips accompanied by toasted pitta bread

### **Grazing Board**

Double smoked leg ham, balsamic mushrooms, marinated bocconcini, semi dried tomatoes, mixed olives, Hungarian salami, grilled chorizo, house made dip and grilled ciabatta bread

### **Lemon Tart**

Sweet shortbread pastry shell filled with house made lemon curd, topped with raspberry sorbet and strawberry salad

### **Chocolate Torte**

dark chocolate torte with double cream, maple pecans and toffee shards

## Terms & conditions

- Minimum of 20 people required to have this menu
- A choice of 3 main courses only per option, plus a vegetarian option
- Special dietary requirements can be catered for with 48hrs notice