

SET MENU

PRICING

\$30 PER PERSON

Main course only (choice of three plus vegetarian)

\$45 PER PERSON

includes dips platters & garlic pizza to the table and a main course

\$50 PER PERSON

includes grazing boards to the table and a main course

\$55 PER PERSON

includes grazing boards to the table, a main course and dessert

\$65 PER PERSON

includes dips platters & garlic pizza to the table, a main course and dessert

\$72 PER PERSON

dips platters, garlic pizza and grazing boards to the table, a main course and dessert

MAIN MEALS

300G PORTERHOUSE STEAK GF

Served with chips, house salad and choice of gravy

BAKED CHICKEN BREAST

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

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 VE

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

PORK BELLY GF

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

PAN FRIED SALMON GF

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

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 (VE available)

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 pita 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

DESSERTS

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

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

DIETARY LEGEND

GF – GLUTEN FREE / DF – DAIRY FREE / V – VEGETARIAN / VE – VEGAN