

SET MENU

PRICING

\$40 PER PERSON

Main course only (choice of three plus vegetarian)

\$50 PER PERSON

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

\$55 PER PERSON

includes grazing boards to the table and a main course

\$65 PER PERSON

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

\$70 PER PERSON

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

\$75 PER PERSON

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

MAIN MEALS

300G 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 Mediterranean vegetable and pearl cous cous salad

LAMB BACKSTRAP GF

Marinated and char-grilled lamb backstrap, served medium rare, on panzanella salad with sticky balsamic

VEGETABLE FILO PARCEL VE

Roast seasonal vegetables wrapped in golden filo pastry with basil pesto and roquette salad

PAN FRIED SALMON GF

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

BARRAMUNDI

Pan fried barramundi with roast heirloom vegetables with lemon myrtle infused hollandaise and gremolata

PRAWN SKEWERS GF DF

Chili lime marinated prawns on mixed salad greens with pineapple, bean sprouts, red capsicum, onion and bamboo shoots

PENNE PASTA GF, V (VE available)

Sauteed mixed mushrooms and baby spinach in a garlic white wine cream sauce 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 passionfruit coulis

CHOCOLATE TORTE

Dark chocolate brownie 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