

# SET MENU



WHETHER IT'S A BIRTHDAY, CORPORATE EVENT, OR SPECIAL GATHERING, WE'VE GOT THE PERFECT SET MENU TO SUIT YOUR GROUP.

## \$40 PER PERSON

Main course only (choice of three plus vegetarian)

## \$50 PER PERSON

includes dips platters & garlic pizza and main course

## \$55 PER PERSON

includes grazing boards and main course

## \$65 PER PERSON

includes grazing boards, main course and dessert

## \$70 PER PERSON

includes dips platters & garlic pizza, main course and dessert

## \$75 PER PERSON

dips platters, garlic pizza and grazing boards, 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

## 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