

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

SCOTCH FILLET STEAK GF

Scotch fillet steak, cooked medium rare, served with herbed potatoes, beans and red wine jus

BAKED CHICKEN BREAST

Oven baked chicken breast with parmesan polenta, peperonata and basil pesto

PORK FILLET GF

Marinated and char-grilled pork fillet, wrapped in prosciutto, served on seeded mustard mashed with port wine just and seasonal greens

VEGETABLE FILO PARCEL VE

Roast seasonal vegetables wrapped in golden filo pastry with kalamata tapenade and herb oil

PRAWN SKEWERS GF

Garlic prawn skewers on jasmine rice with creamy garlic white wine sauce and petite roquette salad

CHICKEN BREAST

Pan fried chicken breast on mushroom risotto with parmesan, seasonal greens and truffle oil

ROAST SIRLOIN

Whole roast beef sirloin, thick cut, served medium, with roast root vegetables seasonal greens, horseradish and red wine jus

BARRAMUNDI

Pan fried with a warm salad of roast red onion, pumpkin, capsicum and baby spinach, dressed with a red wine vinaigrette

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

CHOCOLATE TART

Sweet shortbread pastry shell filled with Callebaut chocolate ganache, hazelnut ice cream and praline

PAVLOVA

Sweet meringue topped with double cream, Chambord strawberries and raspberries

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