

FESTIVE SET MENU



Seated service with a seasonal twist. A multi-course menu designed for relaxed yet refined dining. Perfect for long-table lunches, corporate dinners or milestone celebrations.

Choose one style from each section.

TO START

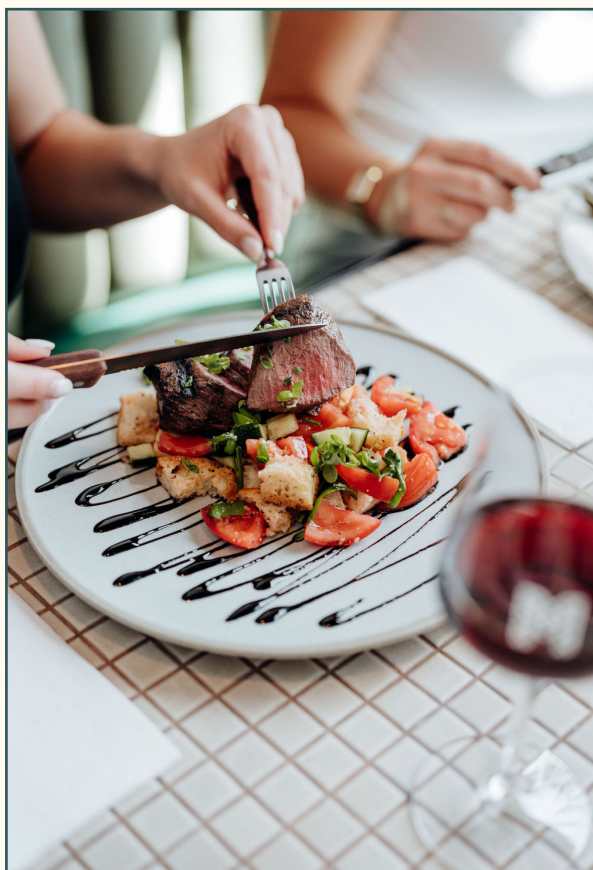
Shared entrée	\$12pp
Grazing Board entrée	\$15pp
Set entrée	\$15pp
Choice of 2 entrees	\$17pp

MAIN COURSE

Alternate drop mains	\$32pp
Choice of 2 mains	\$38pp
Choice of 3 mains	\$48pp

DESSERT

Cheese & fruit platters	\$15pp
Shared dessert platters	\$14pp
Set dessert	\$14pp
Alternate drop dessert	\$15pp



FESTIVE SET MENU

SHARED ENTREE

GARLIC PIZZA [V]

Housemade wood oven pizza topped with confit garlic & mozzarella cheese

DIPS [V]

Char-grilled pita bread with Chef's selection of vegetarian dips and crudities

GRAZING BOARD

Selection of cured meat, fresh cheese, marinated vegetables, dip, grissini, mixed olives & toasted ciabatta bread

ENTREES

PRAWN SALAD [GF, LF]

Poached prawns, a salad of shredded cos & julienne vegetables, mango salsa & cilantro oil

ESCABECHE CHICKEN [GF]

Warm chicken escabeche, a Mediterranean-inspired salad, Persian feta & toasted pistachios

VEGETABLE GYOZA [V]

Steamed vegetable gyoza, hoi sin sesame dipping sauce

CAPRESE SALAD [GF, V]

Heirloom tomatoes layered, bocconcini, drizzled with basil pesto & topped with rocket prosciutto salad

DESSERT

CHEESE PLATTER

Brie, cheddar, Danish blue vein, smoked cheddar, dried fruits, quince paste, water crackers, lavosh, muscatels

SEASONAL FRUIT PLATTER [GF, VE]

Chefs' selection of seasonal fruits & berries

PETITE DESSERT PLATTER

Mini pavlova, fruit mince pies, cheesecake pots, Christmas fudge

PLUM PUDDING

Rich steamed plum pudding with brandy custard, double cream & vanilla ice cream

LEMON CURD TART

Housemade lemon curd tart with raspberry coulis, white chocolate shards & mixed berries

PAVLOVA [GF]

Sweet pavlova topped with Chantilly cream, fresh strawberries, kiwi fruit & passionfruit coulis

MAINS

BRAISED LAMB [GF]

Slow cooked lamb shank with mashed potato, broccolini & rosemary shiraz jus

CHICKEN BREAST [GF]

Pan seared chicken breast with honey roast pumpkin, baby spinach, roast shallots & seeded mustard chicken reduction

BARRAMUNDI [GF, LF]

Oven baked barramundi fillet on braised fennel, pancetta, orange & snow peas with saffron aioli

BEEF MEDALLION [GF]

Chargrilled beef medallion, served medium with herbed mash, Dutch carrot, seasonal greens & béarnaise sauce

PUMPKIN PARCEL [V]

Honey roast pumpkin & blue cheese wrapped in puff pastry, cauliflower puree, drunken figs & seasonal greens

BAKED CHICKEN [GF]

Roast chicken breast on mushroom risotto with basil pesto & parmesan crisps

BEEF SIRLOIN [GF]

Marinated beef sirloin, sliced & served on smashed garlic butter chats with seasonal greens & bourguignon sauce

SALMON

Filo wrapped Atlantic salmon with a duo of herbed potatoes, petite rocket salad & lemon pepper aioli

CANNELLONI [GF]

Roast pumpkin, ricotta & leek cannelloni, baked in a white wine cream sauce, served with romesco sauce & fried basil

DIETARY KEY

GF – Gluten Free DF – Dairy Free
V – Vegetarian VE – Vegan