

SUMMER SET MENU



Perfect for long-table lunches, corporate dinners or milestone celebrations. Choose the number of courses and how you'd like to start your meal.

Main Course includes a choice of 3 mains and one vegetarian option (4 choices total)

ONE COURSE

Main course only \$40pp
(choice of 3 + 1 vegetarian)

TWO COURSES

Dips platters, garlic pizza + main course \$50pp

Grazing Boards to share + main course \$55pp

THREE COURSES

Dips platters, garlic pizza, main course and a dessert \$70pp

Dips platters, garlic pizza, grazing boards, main course and a dessert \$75pp



SUMMER SET MENU

ENTREE OPTIONS

GARLIC PIZZA [V]

Housemade wood oven pizza topped with confit garlic & mozzarella cheese

DIPS PLATTER [V]

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

GRAZING BOARDS

Double smoked leg ham, balsamic mushrooms, marinated bocconcini, semi dried tomatoes, mixed olives, Hungarian salami, grilled chorizo, house made dip and grilled ciabatta bread

MAINS

(Choose 3 plus 1 vegetarian)

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 jus and seasonal greens

VEGETABLE FILO PARCEL [VE]

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

PRAWN SKEWERS [GF, DF]

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 [GF]

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

BARRAMUNDI

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

DESSERT

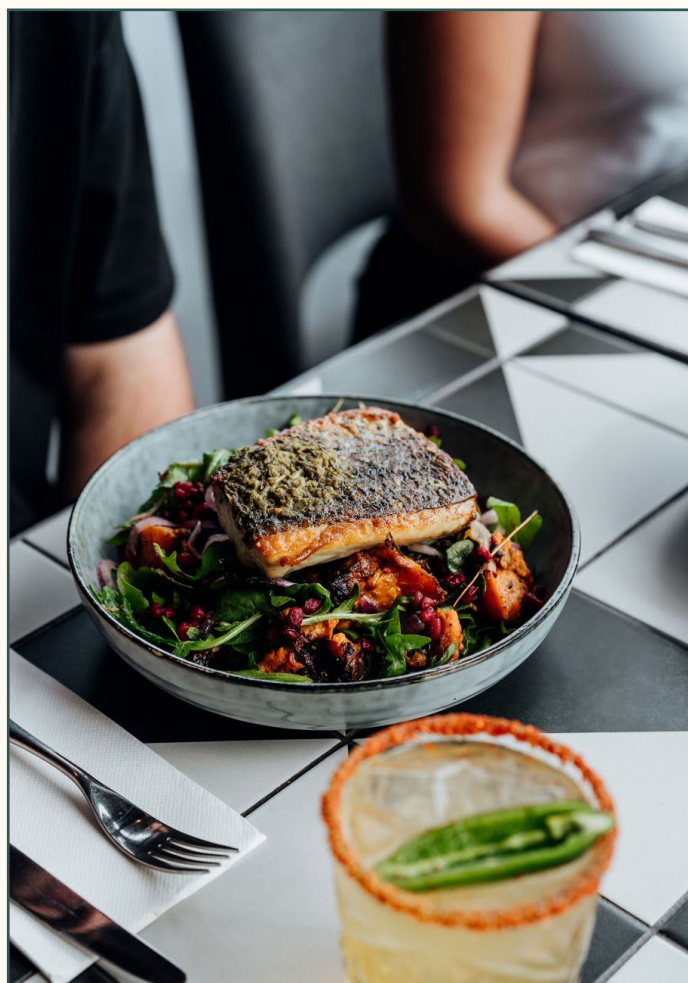
(Choose one)

CHOCOLATE TART

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

PAVLOVA [GF]

Sweet meringue topped with double cream, Chambord strawberries and raspberries



DIETARY KEY

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