

# WINTER 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

Bruschetta, garlic bread + 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 bread, grazing boards, main course and a dessert \$75pp



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## ENTREE OPTIONS

### GARLIC BREAD [V]

Wood oven toasted garlic bread loaf

### TOMATO BRUSCHETTA [V]

Fresh tomato salsa served on crispy grilled ciabatta & finished with a sticky balsamic glaze

### 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)

### SLOW BRAISED LAMB SHANKS

Braised in a rich tomato and red wine sauce, served on mash potato and baby broccolini

### ROAST CHICKEN BREAST

Chicken breast wrapped in bacon, with creamy polenta, panfried beans finished with a saffron cream sauce

### MURRAY VALLEY PORK CUTLET

Marinated pork cutlet, with roasted baby carrots, herbed chat potato, roasted pumpkin and red onion, topped with a tomato relish butter and red wine jus

### BEEF & GUINNESS PIE

House made Beef & Guinness pie served on creamy mashed potato, peas and a side of rich brown gravy

### CHARRED LAMB CHOPS

Served with roasted beetroot, mint whipped fetta, crispy potatoes and rocket

### LEMON & HERB BUTTER BARRAMUNDI

Seared lemon and herb butter barramundi served on a bed of pearl cous cous and tender charred broccolini

### ROAST PUMPKIN & GOAT'S CHEESE SALAD V VE(O)

Paprika infused roast pumpkin, toasted walnuts, spiced chickpeas, mixed greens and pomegranate arils

### MOSAIC SPAGHETTI V VE(O)

Chilli, olive oil, garlic, fresh tomato, basil and red onion finished with fresh rocket

## DESSERT

(Choose one)

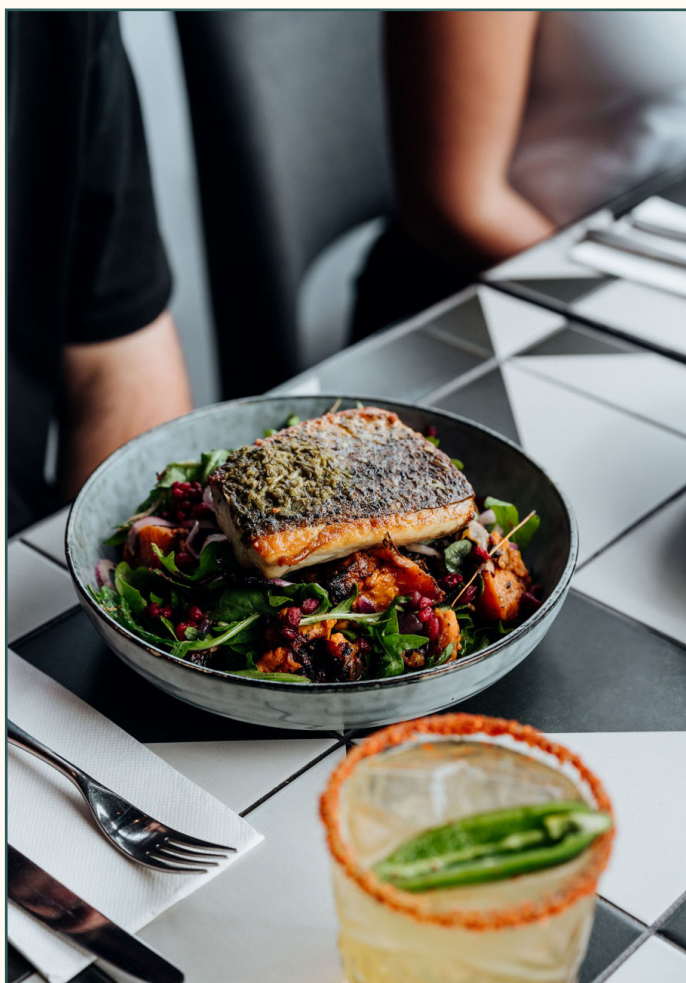
### CHOCOLATE TART

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

### APPLE PIE

Warm apple pie, served with pouring cream and vanilla ice cream

*Additional desserts and dietary friendly options available*



## DIETARY KEY

GF – Gluten Free

V – Vegetarian

DF – Dairy Free

VE – Vegan

VE (O) – Vegan Optional