

SEASONAL 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
(choice of 3 + 1 vegetarian)

\$40pp

TWO COURSES

Bruschetta, garlic bread + main course

\$50pp

Grazing Boards to share + main course

\$55pp

THREE COURSES

Dips platters, garlic bread, main course and a dessert

\$70pp

Dips platters, garlic bread, grazing boards, main course and a dessert

\$75pp



SEASONAL SET MENU

ENTREE OPTIONS

GARLIC BREAD [V]

Wood oven toasted garlic bread loaf

TOMATO BRUSCHETTA [VE]

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

GRAZING BOARDS [GF(O)]

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 [GF] [DF]

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

ROAST CHICKEN BREAST [GF]

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

MURRAY VALLEY PORK CUTLET [GF]

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 [GF]

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

LEMON & HERB BUTTER BARRAMUNDI [GF]

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] [GF] VE(O)

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

MOSAIC SPAGHETTI [V] VE(O) [GF(O)]

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

DESSERT

(Choose one)

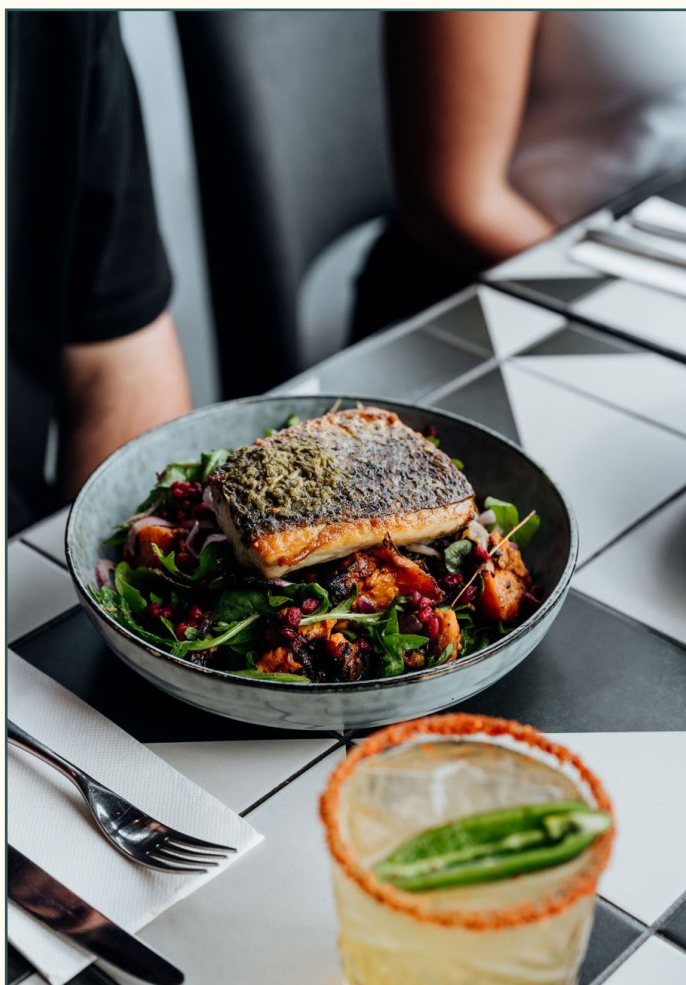
CHOCOLATE TART

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

GF(O) Gluten Free Optional

V – Vegetarian

DF – Dairy Free

VE – Vegan

VE (O) – Vegan Optional