

SEASONAL SET MENU



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

Plated entree includes a choice of 3 individually plated dishes (inc. one vegetarian)

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

**Menu available to groups of 25 or more only

ONE COURSE

Main course only \$45pp

TWO COURSES

Shared bruschetta, grazing board \$60pp
+ main course

Plated Entrees + main course \$65pp

THREE COURSES

Shared bruschetta, grazing board, main \$78pp
course, and a dessert

Plated entree, main course and a dessert \$85pp



FESTIVE SET MENU

SHARED ENTREE

BRUSCHETTA [V]

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

GRAZING BOARD

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

PLATED ENTREES

PRAWN COCKTAIL [I]

Served with lettuce, fresh chilled prawns garnished with lemon and cocktail sauce

GRILLED CHICKEN SKEWERS [GF]

Wrapped in fresh prosciutto with a sweet chilli mango glaze served on fried rice noodles and mint

HALLOUMI [V]

Pan fried halloumi served on croutons with fresh guacamole

MAINS

(Choose 3 plus 1 vegetarian)

CHICKEN BREAST

Stuffed chicken breast with camembert and sundried tomatoes. Served on mashed potato and sauteed spinach

ROAST TURKEY

Roast Turkey served with roasted baby carrots, parsnips, pumpkin and potatoes with cranberry gravy

GRILLED BARRAMUNDI FILLET

Crispy Skin Barramundi served with chargrilled rustic seasonal vegetables

EYE FILLET STEAK

Cooked medium, with smashed sweet potato, chargrilled asparagus and a tomato relish glaze

EGGPLANT & ZUCCHINI MOUSSAKA [VE]

Housemade, chargrilled eggplant and zucchini moussaka with a spiced tomato sauce

DESSERT

(Choose 1)

CHRISTMAS PUDDING

with brandy custard and vanilla ice-cream

PAVLOVA

with summer fruits, Chantilly cream and passionfruit coulis

BRANDY SNAP BASKET

with a seasonal fruit salad and fresh whipped cream

Additional desserts and dietary friendly options available



DIETARY KEY

GF – Gluten Free
V – Vegetarian

DF – Dairy Free
VE – Vegan
VE (O) – Vegan Optional