

SET MENU



SUITABLE FOR GROUPS OF 40 GUESTS AND MORE

MENUS SELECTED WITH 2 ENTREES* OR 2 MAINS* WILL BE SERVED AS AN "ALTERNATIVE DROP" EXPERIENCE. THERE IS NO "CHOICE" OPTION FOR SET MENUS.

\$55 Per Person - 1 Entrée and 1 Main

\$60 Per Person - 1 Entree and 2 Mains* -OR- 1 Entree, 1 Main and 1 Dessert

\$65 Per Person - 2 Entrees* and 2 Mains*

\$70 Per Person - 1 Entree, 2 Mains* and 1 Dessert

ADD-ONS

+\$2pp Bread Rolls

+\$3 pp Table Salad or Roasted Seasonal Vegetables SHARED

+\$4pp for Chantilly Cream and Mixed Berry Compote added to your BYO Cake

ENTRÉE

Petite Caesar Salads with Egg, Bacon and Croutons

Arancini (Chefs Choice) with Napolitana Sauce and Grana Padano Cheese (VO)

Sundried Tomato & Provolone Croquettes with Lemon Aioli (V)

Panko Crumbed Haloumi with Salad Greens and Balsamic Reduction (V)

Prawn Skewers with Mango Salad and Soy Chilli Dressing

Salt & Pepper Squid with Salad Greens (DF) (GFO)

Sumac Chicken Skewer with Rice and Garlic Gream (GF)

Chargrilled Lamb Skewers with Hummus and Garlic Cream (GF)

DESSERT

Orange, Lime & Lemon Crème Brulee

Vanilla Bean Panna Cotta with Mixed Berry Compote

Berry Waffle with Mixed Berry Compote and Vanilla Bean Ice Cream

Chocolate Brownie with Chocolate Sauce and Vanilla Bean Ice Cream

MAIN

Prawn & Mango Salad with Spinach, Red Onion, Mint, Coriander, Quinoa, Capsicum and Chilli Mirin Dressing (GF)

Pumpkin, Mushroom & Spinach Risotto with White Wine, Cream and Pine Nuts (V)

Salmon with Spinach and Basil Mash topped with Citrus Hollandaise

Harissa Spiced chicken Breast with Roast Pumpkin and a Spicy Mango Ginger Dressing

Prosciutto Wrapped Chicken Breast pocketed with Mozzarella and Basil served with Roast Vegetables and a Creamy Garlic Sauce

Pork Belly served with Garlic Herb Mashed Potato topped with Red Currant and Shiraz Jus and Garnished with Pickled Vegetables

Blackened Beef Tenderloin (served medium rare) with a Red Wine Jus, Pumpkin & Sage Puree, Roast Capsicum and Broccoli

Slow Cooked Lamb Shank in a Red Wine, Tomato and Rosemary Sauce served with Buttery Mash and Broccoli

DIETARIES

V) – VEGETARIAN | (VG) – VEGAN | (GF) – GLUTEN FREE – DOESN'T CONTAIN GLUTEN BUT TRACES MAY BE PRESENT WITHIN THE KITCHEN | (DF) – DAIRY FREE (VOA) -OR- (GFO) -OR- (DFO)– VEGAN, GLUTEN FREE OR DAIRY FREE OPTIONS AVAILABLE GFO* PIZZA BASES ARE +\$6 PER PIZZA

ALL DIETARY RESTRICTIONS MUST BE PROVIDED 72 HOURS IN ADVANCE, SPECIFYING THE GUESTS NAME AND ALLERGY/DIETARY PREFERENCE. THERE IS NO EXTRA CHARGE WHEN NOTIFIED IN ADVANCE.

ALL FOOD MUST BE ORDERED 14 DAYS PRIOR TO YOUR EVENT