

Sit Down MENU

Select the perfect menu for your function. All mains are served with fresh bread, butter medallions and a green leaf salad.

ENTREE

Seared kingfish, avocado wasabi mirin puree, pickled enoki, daikon fried wild rice salad (GF/DF)

Grilled Spencer Gulf prawn tails, aged chorizo, romesco sauce, shaved fennel citrus salad (GF/DF)

Pork belly, red cabbage, nam jim slaw, Korean chilli mayonnaise (GF/DF)

Shaved prosciutto, rosemary confit tomato, truffled mozzarella, wild rocket, sourdough croutons, balsamic glaze

Roasted duck breast, brandy fig puree, roasted walnut pear salad, honey mustard lavender dressing (GF/DF)

Pumpkin carpaccio, sage oil, pickled onion, rocket, pepitas, Tahani honey dressing (VG/DF/GF)

V = vegetarian VG = vegan DF = dairy free GF = gluten free

MAIN

Panfried barramundi fillet, yellow curry, coconut jasmine rice, steamed Asian greens, fried shallots (GF/DF)

Brie stuffed roasted free range chicken breast, soft polenta, smoked tomato, kalamata olives, roast capsicum chutney (GF)

Baked salmon, braised fennel, saffron new potatoes, white wine parsley veloute

Chermoula roasted lamb rump, chickpea hummus, pomegranate molasses, parsley mint salad (GF/DF)

MSA beef fillet, roasted carrot puree, thyme roasted new potatoes, charred broccolini, cherry jus (GF)

Tumeric roasted cauliflower, curried spinach sauce, mint, coriander and red onion salad, fried shallots (VG/GF/DF)



DESSERT

Chocolate and fig brownie, Frangelico chocolate sauce and vanilla bean ice cream (GF)

Pavlova, Cointreau drunken strawberries, double cream (GF)

Rose and cardamom panna cotta, glazed orange pistachio praline (GF)

King Island smoked cheddar, quince paste, muscatels and lavosh

Strawberries and cream in brandy snap basket, vanilla bean ice cream, berry coulis (GF)

Poached seasonal fruit, lemon sorbet (GF/DF/VG)

CHILDREN'S MENU \$35PP (UNDER 12YRS)

All meals served with vanilla bean ice cream, soft drink and juice

Chicken nuggets with chips with salad

Fish fingers with chips and salad

Penne napolitana pasta

SUPPLIER'S MENU \$35PP

Hot main meal as per function menu

Soft drinks and juice



Sit Down

PRICING & NOTES

Minimum 30 adults

SET MENU

Set entree

Set main course

Set dessert

\$65 PER PERSON

ADDITIONALS

\$20 per person for 30mins pre-dinner canapes - chef selection - 4 selections

\$5 per person per course to add an additional menu item to be served alternatively

\$10 per person per course to add an additional menu item to be served as a choice

\$15 per table (10pax) to add seasonal vegetables to share

DIETARY REQUIREMENTS

All dietary requirements will be catered for independently with menu items determined by our Head Chef and based around the ingredients in your menu.

A \$10per diet fee may be charged based on the nature of the diet/allergy.

