

Sit Down

MENU

ENTREE

Tuna tartare, avocado wasabi mirin puree, pickled enoki, daikon, fried wild rice (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)

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, roast capsicum chutney, kalamatta olives (GF)

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

Chermoula roasted lamb rump, chickpea hummus, honey roasted sesame carrots, pomegranate molasses (GF/DF)

MSA beef fillet, roasted pumpkin puree, thyme roasted new potatoes, charred broccolini, Shiraz jus (GF) **(Plus \$5.00pp)**

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

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 (VG/GF/DF)

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CHILDREN'S MENU \$40pp. (Under 10yrs)

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

Chicken nuggets with chips and salad

Fish fingers with chips and salad

Penne napolitana pasta

SUPPLIER'S MENU \$40pp.

Hot main meal as per function menu

Soft drinks and juice

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

PRICING & NOTES

Minimum 30 adults

2 COURSE MENU

SET MENU	\$70pp.
ALTERNATE MENU	\$80pp.
CHOICE MENU	\$90pp.

3 COURSE MENU

SET MENU	\$85pp.
ALTERNATE MENU	\$100pp.
CHOICE MENU	\$115pp.

ADDITIONALS

\$20 per person for 30mins pre-dinner canapes - Select 2 cold and 1 hot canapé.

\$5 per person additional when choosing beef main course.

\$20 per table (10pax) to add seasonal vegetables to share.

\$5 per person cakeage.

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. If the list of dietary requirements exceeds 20% of the total guest list, a \$10 per diet fee will apply (eg. 21 pax out of 100 pax). Alternatively the client can select a menu to suit dietary needs.

Note: Please speak with our friendly event manager to tailor a menu to suit your needs.

