

Function Menu

1, 2 or 3 courses

2 courses = entrée/main OR main/dessert

Each course served as alternate drop

ENTRÉE

Bocconcini, rainbow tomato, basil, prosciutto, olive dust, champagne dressing & fresh herbs (gf)

House smoked salmon, pickled cucumber, shallot, apple cider gel, fresh dill, crème fraîche & fried caper (gf, dfo)

Salt & pepper calamari, frisée, confit tomato, aioli, fried shallot & lemon

Pumpkin & feta arancini, pears, rocket, shiraz reduction & shaved Grano Padano (v)

Roasted beetroot & pumpkin salad, mediterranean grains, carrot gel, crumbed tofu & roasted nuts (v, vgn, gf)

Miso marinated grilled chicken tenderloin, grilled corn, crispy nori, wasabi mayonnaise & fresh herbs (gf, gf)

MAIN

Grilled barramundi fillet, creamy mash potato, sautéed greens & lemon butter sauce (gf)

Slow cooked lamb shoulder, sautéed broccolini, herb roast kipfler potato, confit tomato & jus (gf, df)

Wild mushroom risotto, white wine, fresh herbs, shaved parmesan & crème fraîche (gf, v, vgn, dfo)

Ricotta & spinach stuffed chicken breast, roast chat potato, steamed vegetables & creamy garlic sauce (gf)

Grass fed porterhouse, butternut puree, seasonal greens, mushroom goulash & creamy pepper jus/gravy (gf)

Crispy skin pork belly & apple puree, roasted vegetables, jus & fresh herbs (gf, dfo)

DESSERT

Sticky date pudding, warm butterscotch sauce & vanilla ice cream (gfo)

Lemon tart, raspberry coulis & whipped cream (gf)

Chocolate brownie, peach sorbet & raspberry (gf)

Mini pavlova, fresh berries, cream, passionfruit (gf, vgn)

Vanilla bean Crème brûlée, almond biscotti (gf)

Cheese platter for two – Selection of regional cheese, quince paste, lavosh & fruit (gf)