



Sit Down

PLATED - DINNER

On the Table - Choose One

FRESHLY BAKED BREADS ROLLS, BUSH DUKKA, BUTTER **VG GFO**
FRESHLY BAKED ORGANIC SOUR DOUGH, BUSH DUKKA, BUTTER **VG**

First Course - Choose One

PROSCIUTTO, ROCKMELON, BURRATA **GF**
PRAWN, AVOCADO, COCKTAIL SAUCE **GF**
PORCINI MUSHROOM & TRUFFLE RAVIOLI **VG**
VEGETARIAN SPRING ROLLS, LEMON MYRTLE CHILI SAUCE **VG**

Second Course - Choose One

ROSEMARY & GARLIC CHICKEN, ARANCINI, BROCCOLI PUREE, GREENS, JUS **GF**
LOCAL BARRAMUNDI COOKED, WILD RICE, GREENS, SPICED BUSH TOMATO RELISH **GF**
BRAISED BEEF CHEEKS, CARROT PUREE, FENNEL SALAD **GF**
LAMB CUTLET, ROSEMARY, GARLIC, SALT BUSH, CURRIED PUMPKIN **GF**
ROAST CAULIFLOWER STEAK, THYME, SWEET PICKLED ONIONS, ROASTED PINE NUTS, JUS **V**

Shared Sides on the Table included:

BEETROOT, TOASTED WALNUT, GOAT CHEESE **GF VG**
CRISPY ROASTED POTATO, BUTTER, VINEGAR, SALTBUSH **GF VG**

Third Course - Choose One

LEMON MERINGUE TART, BERRY COMPOTE **VG**
MUD CAKE, CHANTILLY CREAM, CARAMELISED STRAWBERRIES **VG**
3 CHEESES, FRESH FRUIT (ON THE TABLE TO SHARE) **VG**
PETIT 4S (ON THE TABLE TO SHARE) **VG**

2 Course - \$124 per person
3 Course - \$144 per person

+ Add Alternate Drop
\$4 per person

Minimum 50 guests

+Add 1 hour Canapes on arrival
\$39 per person

Prices Include:
Crocery, Cutlery & Staff
for the event

