

Set Menu

MINIMUM 30 ADULT GUESTS

2-course menu alternate serve \$54.90 per person

3-course menu alternate serve \$64.90 per person

ENTRÉE

Pumpkin Ravioli

with burnt butter and sage

Arancini

Four cheese Arancini, aioli Arugula

Charred Chicken

Aubergine cream, chilli oil

Slow cooked Lamb

Pumpkin hommus, yogurt

Calamari

Lemon Dusted Calamari, cucumber and tomato

Cured Salmon

Capers, dill, cucumber pickle, horseradish cream



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MAIN

Wild Barramundi

White bean ragout, green onion oil, citrus salsa

Chicken Supreme

Lemon herb chicken, whipped potato green beans, burnt butter sauce

Bush Spiced Lamb

Lamb Rump, sweet potato mash, baby spinach, green tomato chutney

Pork Belly

Cauliflower puree, greens, pistachios demi glaze

Beef Porterhouse

Kipfler potatoes, beans, Bavarian mustard jus

Risotto

Butternut, baby spinach, Cajun cream & feta



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DESSERT

Vanilla Panna Cotta

With tropical fruit compote

Chocolate Marquise

With raspberry pearls

Apple Crumble

With vanilla ice cream

Pavlova

Fresh fruit, Chantilly cream

Passionfruit Slice (GF)

Crème fraîche and mint

Apple Blueberry Crumble

Double cream, mixed berry coulis