

Set Menu



2-course alternate serve - \$65.90 pp

3-course alternate serve - \$75.90 pp

Minimum 30 adult guests

Entrée

Grilled asparagus, roasted beet, puffed quinoa with yoghurt dressing, topped with nuts & seeds

Truffle mushroom arancini with aioli & rocket

Chermoula chicken with a tomato & cucumber salad, dressed with mint yoghurt

Slow cooked lamb with pumpkin hummus & yoghurt

Flame grilled octopus, spiced coconut cream, ruby grapefruit & edamame, garnished with coriander

Citrus cured salmon, dill crème fraiche, Spanish onion, fennel & crispy capers

Main

Crispy skinned barramundi, Moroccan chickpea, avocado, cucumber & carrot salsa with butter sauce & fried capers

Organic chicken supreme with whipped mash & green beans, topped with parsley sauce & fried leek

Pan seared duck breast, kipfler, wombok, orange & watercress salad, topped with red currant jus

Pork belly with ginger sweet potato puree, green beans & apple bacon jam

Chimichurri beef porterhouse, pink eye potato, greens & Bavarian mustard remoulade

Roasted vegetable lasagne topped with parmesan & a garden salad

Dessert

Vanilla panna cotta with tropical fruit compote

Chocolate marquise with raspberry pearls

Apple crumble with vanilla ice cream

Pavlova topped with fresh seasonal fruit & Chantilly cream

Passionfruit slice with crème fraiche & mint (GF)

Apple blueberry crumble with double cream & mixed berry coulis

*Some of our dishes may contain allergens. Please advise staff of any allergies or intolerances.