

SET MENU

2 Courses - \$75pp

3 Courses - \$115pp

ENTRÉE

Roasted Cauliflower Salad, Hummus, Green Beans, Almonds, Capers, Raisins (V)

Crispy Prawn & Snapper Dumplings, Bok Choy, Chilli, Coconut Lime

Slow Cooked Pork Ribs, BBQ Glaze, Rosemary Garlic Labneh

Karage Chicken Bao, Slaw, Siracha Mayo

Salt & Pepper Calamari, Rocket & Fennel Salad

OPTIONAL ADD ON - \$10pp

Two (2) Oysters: Choice of Kilpartrik **OR** Mornay **OR** Rockefeller

MAIN

Wild Caught Grilled Barramundi, Roasted Kipfler Potatoes, Sautéed Kale, **Seafood**
Reduction

Braised Beef Cheek Bourguignon, Creamy Parmesan Polenta, Pancetta,
Mushrooms, Onion

Basil Pesto Linguine, Cherry Tomatoes, Toasted Pine Nuts, Shaved Parmesan (V)

Roasted Pork Belly, Ginger, Shallots, Asian Greens (GF)

OPTIONAL ADD ON - \$15pp

Black Angus Eye Fillet, Broccolini, Truffle Mash Potato, Red Wine Jus

DESSERT

Mille-Feuille, Diplomatic Cream layered with Delicate Puff Pastry,
Strawberry, Chocolate

Churros filled with Chocolate, served with Berries and Salted Caramel Ice Cream

Please Note -A choice of two (2) options per course must be made prior to the function
for an alternate drop of the meals.