

Lunch / Dinner Set Menu

Requires minimum 20 guests

Two Course - \$69 per person

Three Course - \$79 per person

Please select one item per course:

Entrée

- Tomato, basil soup (GF/V)
- Seared kangaroo loin, cous cous, bush tomato chutney
- Warm tomato bruschetta, bocconcini, rocket, balsamic glaze, pesto
- Smoked salmon, shaved fennel, capers, lemon aioli (GF)
- Moroccan chicken, chickpeas, hummus, rocket and vegetables (GF)
- Thai marinated chicken, Asian coleslaw, coriander ginger dressing (GF)
- Twice cooked pork belly, heirloom carrots, baby herbs (GF)

Main

- Sirloin, potato mash, mushroom fricassee, beef jus (GF)
- Barramundi fillet, crushed kipfler, green olive tomato salsa, saffron sauce (GF)
- Lemon peppered chicken breast, warm potato & chorizo salad, pepper jus (GF)
- Seared salmon fillet, sweet corn and crab risotto (GF)
- Grilled lamb rump, cumin kumara puree, broccolini, port jus (GF)
- Spinach and ricotta cannelloni, tomato and basil Napoli sauce, parmesan (V)
- Angus beef sirloin, confit shallots, crushed kalamata potatoes, tomato jus
- Free-range chicken breast, petit pois a la francaise, jus, blistered tomato (GF)

Dessert

- Baked apple crumble, crème anglaise
- Chocolate and macadamia tart, strawberry cream
- Citrus curd tart, mix berry compote, meringue
- Warm sticky date pudding, butterscotch
- Platter per table option: seasonal fruit plate, passionfruit coulis (GF)
- Platter per table option: selection of Australian cheese with condiments

Looking for different options?

Alternate drop service available at +\$5 per person, per course. Alternate drop service is where two menu dishes are chosen by the hosts in advance and the quantity are in equal number. e.g. 50% steak, 50% salmon.

