



SET MENU

MINIMUM 40 GUESTS - ALTERNATE DROP
TWO COURSES \$45 THREE COURSES \$55

ENTREE - CHOOSE ANY TWO

BBQ VEGETABLE SPRING ROLL

SWEET CHILLI, PETITE SALAD VG

MUSHROOM ARACINI

TOMATO CHUTNEY, SHAVED PARMESAN V

TANDOORI MARINATED CHICKEN SKEWERED KABOB

SHREDDED PICKLED VEGETABLES, LEMON GF

SALT & PEPPER CALAMARI

TARTARE SALAD MIX LEMON GFV

MAIN - CHOOSE ANY TWO

250G RUMP

GARLIC HERB CREAMY MASHED POTATO, BUTTER BROCCOLINI, RED WINE JUS GF

CHICKEN SUPREME

COUSCOUS, ROASTED HONEY & CURRY CARROT PUREE, GINGER PLUM JUS

GRILLED BARRAMUNDI

CREAMY MASHED POTATO, LEMON BUTTER SAUCE GF

CRISPY SKIN SALMON

STEAMED RICE, PAK-CHOY TERIAKI SAUCE GF & DF

SPINACH & RICOTTA TORTELLINI

ROASTED VEGETABLES, SPINACH, SUN DRIED TOMATOES, PESTO & SHAVED PARMESAN V

DESSERT - CHOOSE ANY TWO

CHOCOLATE BROWNIE

FRESH STRAWBERRIES & ICE-CREAM

CHEESECAKE

CHOCOLATE SAUCE & FRESH CREAM

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE-CREAM

FRESH SEASONAL FRUIT

DAIRY FREE WHIPPED CREAM DF VG GF

VEGAN VG - VEGETARIAN V - GLUTEN FREE GF - DAIRY FREE DF