

Set Menu — Entrées

BREAD \$4 PER PERSON

Toasted garlic and herb bread
OR fresh artisan bread rolls G

CANAPES OR SHARED TASTING PLATE

\$4 PER ITEM PER PERSON

Choice of canapes—served as standing platters or a sit down
shared tasting plate

View cocktail platters for canape choices
(Items marked * are available)



CLASSIC ENTRÉES \$16 PER PERSON

Arancini served with garden salad and vegan mayo VG
Chicken meatballs served with Asian salad and soy dressing

SIGNATURE ENTRÉES \$22 PER PERSON

Double baked souffle, rocket, pear and parmesan salad V
Sticky, spcy pork served with green fried rice, beans
Japanese pancake served with Asian slaw VG
Seafood pie served on cauliflower chowder



Set Menu

Classic Main Courses \$28 Per Person

Panko crumbed prawns served with chips, coleslaw and aioli

Thai beef OR tofu salad served with lettuce, capsicum, fried rice noodles, dressing G

Caesar salad served with egg, bacon, lettuce, chicken schnitzel, house made dressing

Crispy battered fish served with chips, coleslaw and tartare G

Chicken schnitzel with chips, coleslaw (choice of parmigiana OR gravy) G

Cauliflower schnitzel served with garden salad (choice of parmigiana or BBQ sauce) G V

Pie (Chef's choice) with chips and coleslaw

Beef ragu served with pappardelle, cheese sauce, parmesan



Set Menu

Signature \$42 Per Person

Seafood linguine with prawns, scallops, butter, spinach and chilli

Atlantic salmon with beetroot and spinach salad, potato, citrus aioli G

Chicken cheese and spinach stack, confit potato, cream sauce G

Lamb slow cooked, creamy mash, seasonal vegetables, jus G

Beef duo or eye fillet and pie, mushroom, potato stack, greens, jus

Mushroom ravioli, roasted onion, hazelnut, chilli V



Set Menu Desserts

CLASSIC DESSERTS \$8 PER PERSON

SHARED TASTING PLATE

Bite sized portions - brownie, passionfruit cheesecake, apricot and almond slice

SIGNATURE DESSERTS \$14 PER PERSON

Pecan and macadamia tart, vanilla icecream, espresso caramel sauce

Coconut panna cotta, berries, sago V

Sticky date pudding, butterscotch sauce, walnut icecream G

Affogato, vanilla icecream, shot of espresso, Frangelico liqueur G

