

ENTREE

SEARED YELLOW FIN TUNA	36
Onion Soy Tamari, Olives, Mizuna	
PAN FRIED BARRAMUNDI	33
Tomato Provencal, Lemon-Dill Butter	
CAULIFLOWER, LEEK & MISO ORECCHIETTE	22
Spiced togarashi crumbs, mustard cress	
ZUCCHINI, POTATO & PROVOLONE CROQUETTES	16
Romesco Sauce, Parmesan	

DESSERT

DARK CHOCOLATE RASPBERRY MOUSSE	16
Whipped chantilly	
CREME BRULEE	16
CREME CARAMEL	16
STICKY DATE & GINGER PUDDING	16
Butterscotch sauce, creme diplomat	
ASSORTED PETIT FOURS	4.5 each
<ul style="list-style-type: none"> • Raspberry Orange & Ricotta Canneles • Sweet Lemon Tart • Dulce de Leche 	

ADD TEA & COFFEE STATION

\$6.5 per person

ADD BEVERAGE PACKAGE

ONE HOUR - \$22 per person

TABLEWARE PACKAGE

Our tableware packages include plates, cutlery, tablecloth, linen napkins, glassware, water jugs, dinner rolls & butter, salt & pepper

2 COURSES - \$20 | 3 COURSES - \$25 (per person)

MAIN COURSE

ROASTED EYE FILLET STEAK	55
Mushroom pepper sauce, fried rosemary-garlic potatoes, medley of carrots	
CHERMOULA LAMB CUTLETS	50
Braised leek, butter beans, salsa verde	
PAN SEARED FLATHEAD	47
Kipfler potatoes, sorrel, beurre blanc	
ROAST PORK BELLY	45
Pomme puree, glazed baby carrots, chrysanthemum, tarragon mustard sauce	
CITRUS BRINED ROAST CHICKEN BREAST	44
Skordalia, Braised Cavalo Nero, Jus	

SIDES

BITTER LEAF SALAD	6.9
BROCCOLINI, RICOTTA & SMASHED ALMONDS	8.9
Lemon olive oil & baby basil	
FRIED POTATOES	6.9
Rosemary & Garlic	

MINIMUM OF 8 GUESTS | 72 HOURS NOTICE REQUIRED
ALL DIETARIES CAN BE CATERED TO ON REQUEST
ALL STAFF AND EQUIPMENT HIRE CHARGED ADDITIONALLY

