

Seated function menu

Summer 2020

Entrees

Beetroot and vodka cured salmon, Yarra Valley salmon pearls and crème fraiche (GF)

Pork and pistachio terrine, truffle brioche toast, caramelised onion chutney

Grilled sheep's milk haloumi, bush honey, grilled fig Note figs are subject to availability and may be substituted (GF, V)

Braised leek and zucchini Cassarecce topped w truffle pecorino (GF, V)

Seafood salad, poached prawns, braised calamari and octopus, steamed mussels, baba ghanoush (GF)

Confit Chicken Raviolo (1pc) caramelised shallots, green peas

Pickled beef cheek salad, baby vegetables, cream of spinach (GF)

Braised lamb "cigar", onion soubise, onion rings

Twice baked goats cheese soufflé, pickled beetroot and walnut salad (V)

Mains

Rolled pork belly, house made sausage, braised cabbage, apple sauce (GF)

Duo of duck roasted duck breast, confit leg, potato rosti (GF)

Grass fed Scotch fillet 300g, mash potato, mushy peas, red wine jus (GF)

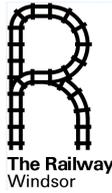
Pan fried snapper fillet, roasted fennel puree, roasted capsicum (GF)

Pumpkin and shiitake mushroom "wellington" basil pesto, roasted sprouts (V)

Steamed whole Baby barramundi- deboned stuffed with prawns (GF)

Spinach and ricotta roulade, baby leeks, olives, burre noisette (V)

Organic chicken Kiev, roasted pumpkin puree, roast potatoes



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Dessert

Sago and rhubarb custard trifle GF

Chocolate Delice with salted caramel, candied orange short bread

Lemon meringue tart, ruby grapefruit, mint

Poached pear, vanilla and cardamom syrup, citrus wafers

Pricing

Option 1- \$50 per person for Antipasto plate for entrée followed by all a selection of 2 mains served as alternative drop accompanied by sides to share

Option 2- \$55 per person where you choose 3 entrees and 3 mains which are served as alternative drop. This is also accompanied by your selection of 3 side dishes which are shared.

Option 3- \$60 per person where you chose three entrees and three mains in advance that your guests can then select from on the night as a la carte

Option 4- \$60 per person where you choose three entrees and three mains and three sides that are served as shared dishes

Add dessert for \$8 per person

V-Vegetarian

GF- Gluten Free