

Plated Menu



Set Menu

*Choice of one of each course

Two Course (entrée and main, or main and dessert) **\$65**

Three course **\$75**

Alternate Drop

*Choice of two of each course for alternate drop

Entrée

- Seafood Chowder with Parsley Oil & Garlic Croute
- Thai style beef and vermicelli noodle salad with kaffir lime leaves, roasted cashews, crispy fried garlic and beansprouts with a Thai sweet and sour dressing
- Goats cheese and caramelised leek tartlet with a baby spinach and spiced pumpkin salad & balsamic glaze
- Oysters 3 ways - Kilpatrick, bloody Mary dressing, and garlic butter & prosciutto baked (1/2doz)
- Pork & pistachio terrine served with wild roquette salad, toasted ciabatta, & green herb dressing
- Barramundi spring rolls with steamed baby bok choy and spiced plum sauce
- Includes Dinner Rolls & Butter

Main

- Roasted Pork belly with potato gratin, broccolini, spiced apple sauce & jus
- Pan-fried Atlantic salmon or barramundi fillet served with roasted kipfler potatoes, Steamed beans and cherry tomato, red onion, and rosemary confit
- Cumin spiced chicken breast with sweet red pepper sauce, saffron rice, Asian greens, Raita & toasted almond flakes
- Roasted lamb rump with Persian fetta and herb crust and served with a warm potato salad, Steamed greens and jus
- Pappardelle pasta with prawns in a caponata sauce with baby spinach & shaved parmesan
- 250gm Rib fillet steak served with crispy shallot mash, steamed greens and creamy pink peppercorn sauce

Dessert

- House made sticky date pudding with butterscotch sauce & Rum n' raisin ice-cream
- Individual Lychee, coconut, lime & macadamia crumble with coconut Ice-cream
- Warm Chocolate fudge cake with raspberry coulis, vanilla bean cream & berry compote
- House made tiramisu with coffee syrup and choc hazelnut shard

We are happy to discuss any dietary requirements of you and your guests and adapt the menu where necessary, to make your function one to remember