

Set Menu

Minimum 10 guests
Two Course \$48 per person
Three Course \$58 per person
Bookings are essential

ENTRÉE

Lemon-Pepper Squid

Mixed green salad and aioli sauce (GF)

or

Roasted Pork Belly

Grilled broccolini, parsnip puree and port wine jus (GF, DF)

or

Grilled Vegetable Terrine

Endive, fennel, cucumber salad and avocado puree (V, GF, DF)

MAIN COURSE

Pan Fried Barramundi

Grilled polenta cake with vegetable ratatouille and dill butter sauce (GF, DF)

or

Chicken Breast

Stuffed with apricot and herb served with pommes boulangère, orange braised baby carrots, creamy mushroom sauce (GF)

or

Toasted Pesto Gnocchi

Mushrooms, tomato, spinach, white wine sauce (GF, V)

DESSERT

Lychee and Coconut Panna Cotta

Caramelised berries and passionfruit coulis

or

Warm Banana Pudding

With anglaise sauce

or

Apple Rhubarb Tart

With coconut sorbet

While we endeavour to cater for dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergies

T & Cs Apply
Effective 15 March 2024 (Excluding Festive Season)
Not in conjunction with any other offer