

TWO COURSES \$65 per person or THREE COURSES \$75 per person

Add free flowing house wines, beer of the moment, Yuzu & Peach Gin Spritz, Spiced Pineapple Margharita, Espresso Martini & soft drinks for two hours from seated & must be applicable to the entire group \$42pp

ENTREE

Linley Valley Roast Pork Belly

with cauliflower puree, grilled broccolini & black cherry sauce (GF)

Tuna Tartare

with avocado and dill puree dressed with lemon & olive oil vinaigrette (M, GF, DF)

Lemon & Herb Marinated Exmouth Prawn

with capers, pickled onion, orange, celery & endive salad (A, GF, DF)

Mushroom, Roasted Pumpkin & Blue Cheese Tart

with fresh rocket & walnut salad (V)

Potato & Tofu Croquette

with pomegranate & avocado mayonnaise (GF, VGN)

MAIN COURSE

Dried Fruit & Chestnut Stuffed Chicken Breast

with sweet potato gratin, roasted Mediterranean vegetables & thyme jus (GF)

Pan Fried Barramundi

with royal blue potato and thyme cake, grilled asparagus, caper berry & dill butter sauce (A, GF)

Herb & Garlic Marinated Grilled Lamb Rump (cooked medium)

with royal blue mash, vegetable, sultana caponata & rosemary jus (GF)

Maple, Pumpkin & Feta Ravioli

cooked in sage, spinach cherry tomato, chilli & butter sauce (V)

Toasted Potato Gnocchi

cooked in cherry tomato, olive, fried garlic & asparagus sauce (GF, VGN)

DESSERT

Petite Tart Au Pomme

with hazelnut cream & salted caramel sauce

Christmas Pudding

with cream anglaise sauce & berries

Crispy Meringue Mille-Feuille

with raspberry cream & caramelized berries (GF)

Coconut Panna-cotta

with fresh fruit salsa & passion fruit coulis (GF, VGN)

(GF) denotes gluten-free, (DF) denotes dairy-free, (VGN) denotes vegan

(A) denotes Australian (I) denotes Imported (M) denotes Mixed Origin

While we endeavour to cater for special dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergens. Menu is subject to change.

T&Cs Apply. **Minimum of 10 guests applies.** Available 1 November to 24 December 2026

