

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 (GF, DF)

Lemon & Herb Marinated Exmouth Prawn

with capers, pickled onion, orange, celery & endive salad (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 (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

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

