

# 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

### **Toasted Pesto Gnocchi**

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