

Set Menu Options

If you would like us to tailor a menu to suit your event please contact our Event Coordinator with any budgetary or menu requirements and we'll put something together for you. Please note set menus must be confirmed at least 1 week prior to your event. Examples of what we can offer...

OPTION 1 \$35 ENTRÉE & MAIN

ENTRÉE

Watercress salad with goat's curd, nashi pear, peas & pomegranate *

Tempura soft shell crab with pickled carrot, nashi pear, cucumber, mizuna, nahm jim dressing & chilli jam

Chermoula lamb cutlets with cherry tomato & cucumber salad with mint labna *

MAIN

Gnocchi with roast capsicum, cherry tomatoes, baby spinach, zucchini & sage with parmesan wafers

Prosciutto wrapped pork loin with carrot puree, green beans & thyme jus

Poached ocean trout, barramundi, mussels, pipis, tomato concasse & baby leeks in a light saffron broth with croutons & sauce rouille

OPTION 2 \$35 MAIN & DESSERT

MAIN

Gnocchi with roast capsicum, cherry tomatoes, baby spinach, zucchini & sage with parmesan wafers

Prosciutto wrapped pork loin with carrot puree, green beans & thyme jus

Poached ocean trout, barramundi, mussels, pipis, tomato concasse & baby leeks in a light saffron broth with croutons & sauce rouille

DESSERT

Lemon myrtle tart with berry coulis, honey mascarpone cream & bubble sugar

Orange infused churros & dulce de leche

Dark callebaut chocolate fondant with Grand Marnier, crème anglaise, vanilla bean ice cream & pistachio fairy floss *



OPTION 3 \$55 APPETISER, ENTRÉE, MAIN & DESSERT

APPETISER

Sweet corn & basil veloute with hazelnut oil *

ENTRÉE

Margarita cured kingfish with an orange & fennel salad with sweet échalot dressing *

Twice baked 4 cheese soufflé with mushroom sabayon & a watercress, grape & walnut salad

A tasting plate of pork rillettes on croutons with cornichons; house made duck prosciutto; marinated fetta; house cured breasola with salsa verde

MAIN

Gnocchi with roast capsicum, cherry tomatoes, baby spinach, zucchini & sage with parmesan wafers

Scotch fillet *MSA grade* with mash, braised beef cheek & celeriac remoulade *

Poached ocean trout, barramundi, mussels, pipis, tomato concasse & baby leeks in a light saffron broth with croutons & sauce rouille

DESSERT

Lemon myrtle tart with berry coulis, honey mascarpone cream & bubble sugar

Orange infused churros & dulce de leche

Dark callebaut chocolate fondant with Grand Marnier, crème anglaise, vanilla bean ice cream & pistachio fairy floss *

** Indicates gluten free*

Menu is subject to change due to availability of seasonal produce

