

## 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 dining 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            SHARE            \$15 per guest

Minimum 4 guests – excludes Fri/Sat night except as an addition to menu option 4

Selection of breads with olives & extra virgin olive oil

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

Black mussels with chilli, tomato, basil & olive bread

Oyster tempura with radish, wakame salad & wasabi mayonnaise

Japanese marinated & fried chicken with sesame mayo & a ruby grapefruit & rocket salad \*

### OPTION 2            SHARE DESSERT            \$12 per guest

Minimum 4 guests – excludes Fri/Sat night except as an addition to option 3

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

Orange infused churros & dulce de leche

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



OPTION 3      \$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 labnah \*

MAIN

Parmesan gnocchi with sage butter, green asparagus, portobello mushrooms & macadamia nuts

Free range roast chermoula chicken breast with green beans, pomegranate, chickpeas & green asparagus \*

Seared barramundi with cauliflower florets, swiss brown mushroom, keizerfleisch, lemon zest & a port reduction \*

OPTION 4      \$35    MAIN & DESSERT

MAIN

Parmesan gnocchi with sage butter, green asparagus, portobello mushrooms & macadamia nuts

Free range roast chermoula chicken breast with green beans, pomegranate, chickpeas & green asparagus \*

Seared barramundi with cauliflower florets, swiss brown mushroom, keizerfleisch, lemon zest & a port reduction \*

DESSERT

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

Orange infused churros & dulce de leche

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



OPTION 5      \$55    APPETISER, ENTRÉE, MAIN & DESSERT

APPETISER

Sweet corn & basil veloute with hazelnut oil \*

ENTRÉE

King prawn with chorizo, tomato, green olives, smoked paprika, chilli & basil on bruschetta

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

Parmesan gnocchi with sage butter, green asparagus, portobello mushrooms & macadamia nuts

Seared barramundi with cauliflower florets, swiss brown mushroom, keizerfleisch, lemon zest & a port reduction \*

Grain fed Kilcoy eye fillet with garlic mash, braised beef cheeks, celeriac remoulade & red wine jus \*

DESSERT

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

Orange infused churros & dulce de leche

Dark callebaut chocolate triangle 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*

