

SET MENU PACKAGES

Minimum of 30 guests

MENU 1

2 COURSES

Option 1

Choose 1 entrée and 50/50 main course

Option 2

50/50 main course and choose 1 dessert

MENU 2

3 COURSES

Choose 1 entrée, choose 1 main course and choose 1 dessert

MENU 3

3 COURSES

Choose 1 entrée, 50/50 main course and choose 1 dessert

ENTRÉE

- Creamy potato and leek soup with crispy bacon and fresh herbs **GF**
- Penne in spiced tomato Napoli, roasted pumpkin, baby spinach and shaved cheese **V**
- Poached salmon fillet with potato salad stack, crisp leeks and black olive dressing **GF/DF**
- Calamari Greek salad with cucumber, tomato, feta and tangy lemon vinaigrette

MAIN COURSE

- Seared Snapper on herb smashed baby potatoes, citrus cream sauce and sautéed spinach **GF**
- Steamed Snapper on coconut rice, wok tossed Asian greens, sticky soy chilli glaze and crunchy bean shoot salad **DF**
- Pan fried chicken supreme with potato gratin, roasted carrots and red wine glaze **GF**
- Roasted chicken breast with creamy mushroom sauce on mashed potato and green beans **GF**
- Pan fried eye medallion with 3 cheese arancini cake, slow baked tomato and red wine jus
- Corned beef on creamy mash, with grain mustard sauce and herbed baby peas

DESSERT

- Baked mint choc chip cheese cake with choc sauce and crisp wafer **V**
- Steamed chocolate pudding with orange syrup and double cream **V**
- Raspberry and white chocolate brulee with pistachio biscotti **V**
- Strawberry panacotta with berry coulis and double cream **V**
- Apple and rhubarb crumble topped with vanilla ice cream **V**

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavor to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes.

Menus are subject to change and any changes will be advised to you in writing.

Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.