

Entrée (Selection Choices)

Garlic Prawns w/ Turkish Bread
Braised Chicken and Leek Tart w/ Rocket and Parmesan salad
Pork Belly Bites w/ Nam Jim sauce and Herb salad
Pumpkin and Feta Arancini w/ Tomato and Chilli Sugo
Meat Ragu Arancini w/ Tomato and Chilli Sugo

Mains (Selection Choices)

Crispy Skin Barramundi w/ Honey Mustard Potato cake, Corn Salsa and Lemon Beurre Blanc sauce Scotch Fillet Steak w/ Potato Gratin, Seasonal Green Veg and Red Wine Jus Mushroom Medley & Truffle Risotto w/ Truffle oil Chicken Maryland w/ Truffle Mash, Chargrilled Zucchini Lemon Pepper Cream sauce Sous Vide Lamb Rump w/ stuffed Mascarpone Mushroom with Spinach roast Capsicum and Pumpkin, Apple and Red Wine Jus

Dessert (Selection Choices)

Banoffee Pie w/ roasted Pecans and Salted Caramel sauce

Vanilla Panna cotta w/ candied Almonds, Berry compote and fresh berries

Fruits of the Forest Cheesecake w/ White Chocolate sauce and fresh berries

Salted Caramel Cheesecake w/ roasted Hazelnuts and Chocolate sauce

Chocolate Fondant Mudcake w/ Berry compote and fresh berries

Please note selections are for alternate drops

- 2 Courses for \$55pp
- 3 Courses for \$65pp
- Include one drink of house pour \$7pp

Please confirm with our function manager any allergy and dietary requirements

