

Small Group Set Menu

Maximum of 20 people (includes bread rolls and butter)

Two-Course: \$85.00 per person | Three-Course: \$95.00 per person

Entree

Creamy cauliflower gnocchi, pine nuts, parmesan and herb oil (V)

Heirloom tomato, buffalo mozzarella, basil, balsamic (V)

Seafood salad, iceberg lettuce, wasabi mayo, lemon and black caviar (GF, DF)

Farfalle pasta, zucchini, peas, mint, feta cheese, truffle oil (V)

*Alternate serve available for additional \$12.00 per person

(GF) Gluten Free (V) Vegetarian (VG) Vegan



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Main

Roasted chicken breast, harissa and honey carrots, spiced cauliflower, hummus, tahini dressing, toasted sesame, lemon (GF, DF)

Braised beef cheeks, soft polenta, beetroot, baby onion, shiraz jus (GF, DF)

Roast salmon fillet, fennel and apple remoulade, grilled fennel, mint and coriander salsa (DF, GF)

Grilled and roast pumpkin, warm cous cous salad, fried chickpeas, dukkah, minted labneh (V)

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Dessert

Pannacotta, berry compote, rose petals

Raspberry cheesecake, passion fruit mousse, mint

Chocolate cake, caramelised popcorn, mascarpone with wattle seed

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Items subject to availability. Price includes GST. Please note a credit card surcharge applies to all credit card transactions. Please liaise with our Events team should you have any special dietary requirements.

