



SEATED SET MENU

2 courses | \$45 per guest | 3 courses | \$55 per guest

Select 3 Entrées and 4 Mains for your guests to order from on the day. Desserts will be served alternate drop.

ENTRÉE

Prawn & ginger dumplings, sesame & ponzu sauce

Lemon pepper calamari, coriander, chilli, lime aioli gf

Spiced corn ribs, old bay seasoning, chilli & mango relish gf vg

Three cheese & herb arancini, tomato sugo, truffle mayo v

Crispy chicken bites, smoked chipotle sauce

MAIN

Chicken parma, smoked ham, chips, salad

Precinct beef burger, bacon, cheddar, lettuce, tomato, onion, mayo, chips

Teriyaki salmon rice bowl, cucumber, edamame, avocado, mayo, sesame gf

Singapore noodles, pork, prawns, egg, spring onion, vegetables, satay paste, chilli gfr

Vegetable thai red curry, tofu, chilli sambal, steamed rice gf vg

Baked cauliflower & sweet potato salad, almonds, spinach, agave dressing gf vg

STEAK ADD ON \$10pp

300gm dry-aged sirloin served medium, sauteed vegetables, chips gf

choice of gravy or pepper sauce

DESSERT

Sticky date pudding, butterscotch sauce, vanilla bean ice-cream v

Strawberry and kiwifruit pavlova, baileys whipped cream, raspberry coulis gf v

v - vegetarian | gf - gluten free | gfr - gluten free on request | vg -vegan

*menu may change due to seasonal adjustments