SEATED MEAL PACKAGES

ALTERNATE DROP

Your Choice of
2 Entrée
2 Mains
Complimentary Dinner Bread Rolls & Butter

$110

ENTRÉE

Slow Roast Pork Belly
| Crispy Crackling | Rocket | Vincotto (GF | NF)

Salt N Pepper Calamari
| Szechuan | Rocket | Lemon | Kewpie | Chilli (GF)

Chicken & Avocado
| Crispy Prosciutto | Coz | Baby Croutons & Garlic Aioli

Tea Smoked Salmon Fillet
| Pickled Ginger | Nisturcian | Lime Aioli | Prawn Croutons

Artichoke Ricotta Tortelloni
| Roast King Browns | Tomato Truffle Oil Emulsion | Basil (V)

Signature Antipasto
| Inc Wagyu Bresoala | Grilled Veg | Arancini | S. N. P. Calamari (Can be GF)

Beef Bresaola
| Black truffle | Blue Cheese Mousse | Wattle Seed Crisp (GF)

Baked Heirloom Eggplant
| filled w Peppers & Zucchini | Pumpkin Puree (Vegan)(GF)

FEASTING PACKAGE ONE

Your Choice of
2 Entrée
2 Mains
1 Cool Shared Side
1 Hot Shared Side
Complimentary Dinner Bread Rolls & Butter
– **Served Family Style** -

$120

MAIN

BEEF – Victorian Angus
- Grass Fed Eye Fillet

OR
- Grass Fed Brisket | Slow Cooked 12hrs

Pommes "Anna" Gratin | Buttered Broccolini | Jus (GF)

LAMB – Victorian Pasture Fed
- Roasted Gippsland Rump of Lamb

OR
- 8hr Slow Roasted Western Victoria Lamb Shoulder

Butternut Pumpkin Puree | Mint | Shallot | Hazelnut Salad (GF)

PORK - Free Range Berkshire
- Slow Roast Pork Belly | Crispy Crackling

OR
- Slow Braised Pork Shoulder

Kaffir lime braise | Crisp Larb Green Beans | Water Chestnuts | Shallot Herb Salad (GF)

POULTRY – Free Range
- Roasted Free Range Chicken Breast

OR
- Pistachio Dukkah Crusted Chicken Maryland

Pepperonata | 3 Peppers |xv Olive Oil | Basil (GF)

FISH – Sustainably Sourced Australian Fish
- Infinity Blue Barramundi Fillet

OR
- Tasmanian Huon Atlantic Salmon

Bok choy | Sesame | Kecap Manis | Ginger | Chilli | Lime | Coriander (GF)

FEASTING PACKAGE TWO

Your Choice of
3 Entrée
3 Mains
1 Cool Shared Side
1 Hot Shared Side
Complimentary Dinner Bread Rolls & Butter
– **Served Family Style** -

$140

HOT SIDE **(V & GF)**

Broccolini
| Cannellini Beans | Garlic | Chili | Herb Oil

Honey & Lemon Roast Pumpkin
| Hummus | Pepita Seeds | Pomegranate | Fetta

Marinated Green Beans
| Grated Parmesan | Rocket Leaves | Balsamic Reduction

Beetroot Hummus
| Coz Leaves Raish | Greens | Pomegranate Molasses

Mixed Garden Salad
| Oven Dried Cherry Tomatoes | Sherry Vinaigrette

Kashmiri Pulao Rice
| Cumin Roast Cauliflower | Smoked Yogurt |Pomegranates

Heirloom Tomatoes
| Creme Fraiche | Shallot | Basil Oil | Pangratatto (NOT GF) (SUMMER ONLY)

(GF) – Gluten Free (V) – Vegetarian (VG) – Vegan (DF) – Dairy Free (NF) – Nut Free
< The whole menu can be made nut free & gluten free >

***All Pricing is Set Per Person**

PLATED DESSERTS **$19**

Deconstructed Lime Cheesecake
| Curd | Crunch | Meringue | Cheese

Espresso Martini Brulee
| Mascarpone | Praline | Dark Chocolate Truffle

Rhubarb Panna Cotta
| Crème Fraiche Mousse | Vanilla Poached Rhubarb | Crisps

Belgiun Chocolate Brownie Sandwich
| Dark & Milk Chocolate | Peanut | Caramel | Double Cream

Blackberry Ricotta Cheesecake
| Coconut Crumble | Coconut Lime Mousse | Rose Petals

COOL SIDE **(V & GF)**

Roasted Chat Potatoes
| "A La Plancha"

Roasted Greens
| Hummus | Cumin Spiced Macadamia

Oven Roast Sweet Potatoes
| Grilled Scallions | Tahini Sauce

Potato Puree
| Silky | Butter | Parsley

Baked Three Cheese Tortellini
| Tomato Sugo | Herbed Pangrattato | Young Basil (NOT GF)

Roasted Heirloom Carrots
| Parsnips | Glazed | Byron Bay Macadamias