

SET MENU 1

\$35 PER PERSON

2 COURSE MENU

ENTRÉE AND MAIN OR MAIN AND DESSERT (Alternate serving meals)

ENTRÉE (50/50)

Roasted Pumpkin soup with double cream and chives

Fresh Tomato Basil Bruschetta with Balsamic Vinegar

MAINS (50/50)

Aussie Bush spice and Mount pepper Roast Chicken

Served with chat potato, dutch carrot, beans & Thyme jus (GF)

Slow cooked Moroccan Lamb shoulder

Served with Roasted eggplant puree, asparagus, dutch carrots roasted peppers & herbed garlic yoghurt sauce

VEGETARIAN MAIN

Creamy Basil Pesto fettuccine with shaved parmesan cheese

DESSERTS (50/50)

Chocolate Ripple Mousse Cake

Served with Forest Berried Ice cream and fresh strawberries

Flourless Lemon with white chocolate drizzle

Served with double cream and berry compote (GF)

* Special dietary upon request

SET MENU 2

\$45 PER PERSON

2 COURSE MENU

ENTRÉE AND MAIN OR MAIN AND DESSERT (Alternate serving meals)

ENTRÉE (50/50)

Pumpkin Arancini

with Romesco sc and Balsamic reduction (V)

Southern Buttermilk fried Chicken tenders

With pickled slaw and Tarragon mayonnaise

MAINS (50/50)

Grilled Crispy skinned Salmon fillet

with confit garlic spinach mash and Hollandaise sc (GF)

Roast Peppered Beef fillet

With Hummus, Ducth carrots, asparagus, roasted peppers and Red wine jus (GF)

VEGETARIAN MAIN

Creamy Basil Pesto fettuccine with shaved parmesan cheese

DESSERTS (50/50)

New York baked Cheesecake with
cream and Raspberry coulis

Chocolate Marz Bar with vanilla cream and Raspberry coulis

* Special dietary upon request

3 COURSE MENU *(Alternate Serving Meals)*

\$ 60 PER PERSON

ENTRÉE (50/50)

Fresh Tomato Basil Bruschetta with Balsamic Vinegar

Chicken Larb Petite salad (GF)

MAINS (50/50)

Bush spices and mount pepper Roast chicken

Served with chat potato, steamed Dutch carrots and beans finishing with Thyme jus (GF)

Braised Red wine Beef Cheek

Served with mashed potato, steamed Dutch carrots, broccolini and jus (GF)

VEGETARIAN MAIN

Creamy Basil Pesto fettuccine with shaved parmesan cheese

DESSERTS (50/50)

Lemon Meringue Tart

with cream and vanilla berries ice cream

Chocolate Mousse

with cream and vanilla berries ice cream

* Special dietary upon request