

PLATED FUNCTION MENU

THE CHOICE IS YOURS

Main Course

\$40
PER PERSON

2 Course

\$53
PER PERSON

3 Course

\$60
PER PERSON

Minimum 30 guests,
includes table linen,
coffee & tea station,
bread roll & butter
(Choice of two, served alternate)

Entrée

SALT & PEPPER SQUID (GF)

With rocket & parmesan salad served with lime aioli

THAI BEEF SALAD (GF) (DF)

With vermicelli noodles, fresh herbs with a house made Thai dressing

CAPRICE (V)

Toasted sourdough topped with cherry tomatoes, mozzarella cheese & basil

CHICKEN SKEWERS (2)

Satay chicken skewers on a bed of coconut rice

SPINACH & RICOTTA RAVIOLI (V)

In a butternut pumpkin sauce

Dessert

STICKY DATE PUDDING

House-made sticky date pudding with butterscotch sauce & vanilla ice cream

ETON MESS (DFO) (GF)

Smashed meringue with seasonal fruit & passionfruit coulis

BAKED NEW YORK CHEESECAKE

With berry coulis & chantilly cream

LEMON LIME TART

With ice cream

PECAN TART

With ice cream

Main

PORK BELLY

Apple spiced and double roasted pork belly served with parsnip mash & baby heirloom carrots

CHICKEN CAMEMBERT (GF)

Chicken breast stuffed with camembert on a potato rosti with green beans & cranberry sauce

GRILLED BARRAMUNDI (DF)

Grilled barramundi with soba noodles & steamed bok choy in a miso broth

SLOW ROASTED BEEF (GF) (DF)

Mustard crusted scotch fillet on a medley of roast root vegetables topped with a red wine jus

WHITE BEAN & LENTIL CURRY (V) (GF)

Mild spiced bean curry garam masala served with fluffy rice & poppadom

Kids Menu **\$22** **\$27**

**Available for children 12 and under*

MAIN ONLY + DESSERT

Main SELECT 1

FISH & CHIPS

CHICKEN SCHNITZEL
& CHIPS

BEEF LASAGNE
& CHIPS

Dessert SELECT 1

VANILLA ICE CREAM
With chocolate or strawberry topping

CHOCOLATE MUD CAKE
With vanilla ice cream