

Function MENU

\$55 for 2 courses alternate serve

\$65 for 3 courses alternate serve

ENTREES

Served with bread rolls and butter as a starter

Mezze of hummus, prosciutto, heirloom tomato salsa, dukkah and crispbread

Pork belly with soy and ginger glaze and herb salad

Pumpkin & fetta arancini on rich tomato sugo finished with shaved Grana Padano

Chicken & caramelised onion tart with salsa verde and baby herbs

Tandoori lamb cutlet with steamed jasmine rice and finished with tzatziki and zaatar

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MAINS

Lemon herb marinated chicken supreme on three cheese risotto rice with seasonable vegetables

Roasted lamb rump with rosemary potatoes, crisp sugar snaps and red wine jus

Grilled barramundi with dauphinoise potatoes, vegetable panache and a lemon beurre blanc sauce

Slow cooked beef striploin with romesco sauce, mash and buttered beans

DESSERTS

Lemon lime tart

Butterscotch date pudding with fresh cream

Custard berry flan with Chantilly cream

Chocolate profiteroles with toffee crush

Vanilla panna cotta topped with wild berry compote