

Plated Function Menu

Minimum 30 people

2 courses alternate serve \$55

3 courses alternate serve \$70

Entree

Pork belly with a soy ginger glaze & herb salad

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

Chicken & caramelised onion tart with salsa verde & baby herbs

Marinated prawn salad with pearl couscous, mint, avocado & cucumber,
finished with honey mustard dressing

Main

Lemon herb marinated chicken supreme, white wine shallot reduction,
potato mash & seasonal vegetables

Roasted lamb rump, rosemary potatoes, crisp greens & red wine jus

Grilled Barramundi, sweet potato mash, vegetable panache & lemon beurre blanc

Slow-cooked beef striploin, garlic thyme jus, potato mash & buttered beans

Dessert

Lemon lime tart with Cointreau macerated strawberries

Butterscotch date pudding with fresh cream

Custard berry flan with Chantilly cream

Chocolate Profiteroles with praline cream

Vanilla panna cotta topped with creme fraiche & a wildberry compote