

SET MENU

Min. 30 guests

2 course \$45pp

3 course \$55pp

Entrée

Select 2 items

TRUFFLE MUSHROOM ARANCINI *garlic aioli, parmesan crisp, rocket salad & balsamic glaze* **GFO, VO**

SEARED SCALLOPS *cauliflower puree, crispy pancetta, burnt butter & pickled apple* **GF, I**

SMOKED SALMON ROULADE *dill cream cheese, cucumber & pickled onion salad, & lemon dill dressing* **GF, I**

CHICKEN KARAAGE *kewpie mayo, pickled cabbage, sesame dressing & micro herbs* **GFO**

STICKY PORK BELLY *sweet potato puree, Asian slaw, chilli caramel & crispy shallots* **GF**

Mains

Select 2 items

PUMPKIN & SAGE RAVIOLI *sage butter, toasted walnuts, parmesan & sage crisp*

BARRAMUNDI FILLET *pumpkin puree, broccolini, charred lemon & Beurre Blanc* **GF, I**

CRISPY SKIN SALMON *cauliflower mash, green beans, charred lemon & dill cream* **GF, A**

PROCIUTTO WRAPPED CHICKEN SUPREME *sweet potato mash, sauteed spinach, roasted cherry tomato & creamy thyme sauce* **GF**

MORROCAN PORK RIBS *potato fondant, roasted Dutch carrots, sweet potato crisps, red wine jus & gremolata* **GF**

SLOW COOKED LAMB SHOULDER *smashed rosemary potato, pea puree, glazed baby carrots & mint jus* **GF**

Desserts

Select 2 items

LEMON TART *raspberry coulis, Chantilly cream, candied lemon & mint*

LEMON MERINGUE *macerated berries, coconut crumble, passionfruit & mint*

PASSIONFRUIT PANNA COTTA *mango salsa, coconut crumble, berry coulis & mint* **GF**

MANGO PAVLOVA *vanilla cream, toasted coconut, passionfruit coulis & mint* **GF**

TIRAMISU *espresso cream, cocoa dust, chocolate shard & strawberry*

CHOCOLATE FONDANT *raspberry sorbet, chocolate crumb, berry coulis & mint*

STICKY DATE PUDDING *butterscotch sauce, honeycomb, strawberry & vanilla bean ice cream*

(GF) Gluten Free (GFO) Gluten Free Option

(VG) Vegetarian (VE) Vegan (VGO) Vegetarian Option

(N) Nuts

SEAFOOD ORIGIN: (A) Australian (I) International (M) Mixed