

Set Menu (14+ Guests)

2 Course \$70 (sharing Board & Main)

2 Course \$80 (Entrée & Main)

3 Course \$95 (Entrée, Main & Dessert)

Please choose only 2 items per course

Alternate Drop Service

Sharing Board Starter (1 board serves 6 people)

Sandwich Platter \$55

Chicken & Avocado, Ham, Cheese & Tomato, Egg & Lettuce, Pumpkin, Feta & Pesto

Mini Pastry Platter \$55 (v)

Selection of mini Danish, mini doughnuts & croissants

Antipasto Board \$85 (vo, gfo)

Cured Meats, Grilled Vegetables, Semi-dried Tomatoes, Cheeses, Dips & Bread

Salumi Board \$85 (gfo)

Prosciutto, Salami, Sopressa, Ham, Pancetta, Olives, Bread

Cheese Board \$85 (v, gfo)

A varied selection of gourmet cheeses, fig paste, grapes & crackers

Calamari Board 90 (gf)

Tossed in Lemon Pepper with a Roquette and Roasted Capsicum Salad, Lemons and Aioli

Entrée

Pumpkin & Feta Arancini (v)

Napoli Sauce, Roquette w/ Balsamic Dressing & Grana Padano

Lemon Pepper Calamari (gf)

Rice flour dusted, Aioli & Lemon

Garlic King Prawns (gf)

Watercress, Avocado, Radish & Cucumber, Aioli and Lemon

Argentine Beef (gf)

Dry-rubbed Scotch Fillet with Chimichurri & Ensalada Rusa (South American Potato Salad)

Buffalo Wings (gf)

Chicken wingettes with buffalo-style sauce, served with Waldorf salad and ranch dressing

Main

Vegetarian Lasagne (v)

Layered with Grilled Zucchini, Mushrooms, Capsicum, Ricotta, Napoli sauce and Parmesan

Truffle and Mushroom Risotto (v, gf)

Assorted mushrooms, Black Truffle, Spinach, Grana Padano

Pan-fried Salmon (gf)

Kipfler potato, asparagus, roasted cherry tomatoes and balsamic dressing

Beer Battered Flathead

Garden salad, chips, lemon and Tartare Sauce

Chicken Parma

Panko crumbed chicken breast fillet, Napoli sauce, mozzarella, chips & salad

Pork Belly (gf)

Crispy skin pork belly, served on coleslaw and parsnip purée with sweet soy glaze

Fettucine Ragu

Beef Brisket & Pork Shoulder, slowly braised in a shiraz and tomato sauce with Grana Padano

Eye Fillet Steak (gf)

250g Eye Fillet Steak, Garlic Butter, Roast Potatoes and Salad

Dessert

Sticky Date Pudding (v)

Vanilla ice-cream, Butterscotch Sauce

Bomboloni (v)

One of each:- Nutella, Jam and Custard Italian-style Doughnuts with ice-cream

Chocolate Mousse (v)

Fresh Raspberries & Pistachio Praline

Panna Cotta

Fresh Strawberries, Coulis & Crushed Amaretti

Vegan Desserts available on request