

functions

set menu SIT DOWN

2 courses - 75 / 3 courses - 85
(min. 20 guests / max 40 guests)

shared starters

please choose 3 of the following items:

sydney rock oysters natural gf
szechuan squid
duck liver pate cumberland sauce, cornichons, melba toast
charcuterie + cheese plate
pumpkin + fetta arancini v
roasted halumi fennel, blistered grapes v/gf
fresh burrata heirloom tomato, basil v/gf

mains

new york cut sirloin 250g pinnacle vic, grass fed
red wine jus, chips
chargrilled atlantic salmon or barramundi
lemon risotto
pan roasted baby chicken gf
baby turnips, dutch carrots, eschallots, pan juices
three mushroom risotto white truffle oil, pecorino v

side

rocket, pear, parmesan salad v/gf

desserts

choice of 2 desserts

crème brulee gf
chocolate brownie salted caramel gelato, honeycomb
sticky date pudding vanilla gelato, butterscotch sauce
maffra cloth aged cheddar gippsland, vic
muscatels, quince paste, lavosh

table share menu

85pp (min. 12 guests / max 30 guests)

the perfect way to bring together family and friends to celebrate any occasion.

delicious platters will be placed down the centre of the table, enabling guests to mingle and chat over food.

mains

please choose 3 of the following items:

- **three mushroom risotto** white truffle oil, pecorino v/gf
- **herb and nut crusted tasmanian salmon** gf
charred lemon, yoghurt tartare
- **slow roasted lamb shoulder** gf
with red wine jus, rosemary, tzatziki
- **rump cap mb2+ - grain fed, riverina nsw** gf
chimichurri, bearnaise, red wine jus
- **sticky pork ribs**
chili plumb sauce, bbq corn cobs
- **pan roasted baby chicken** gf
baby turnips, dutch carrots, eschallots, pan juices

sides & salads

please choose 3 of the following items:

- **crushed new potatoes** rosemary salt v
- **steamed greens** sea salt, olive oil v/gf
- **smashed pea, persian fetta & mint salad** v/gf
- **rocket, pear, parmesan, salad** gf
- **classic greek salad** v/gf

desserts

choice of 2 desserts

- **crème brulee**
- **chocolate brownie** salted caramel gelato, honeycomb
- **sticky date pudding** vanilla gelato, butterscotch sauce
- **maffra cloth aged cheddar** gippsland, vic
muscatels, quince paste, lavosh