

# functions

## set menu SIT DOWN

2 courses - 70 / 3 courses - 80

### shared starters choice of two

**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**  
green pea risotto, asparagus, zucchini flower  
**roast baby chicken** gf  
baby turnips, dutch carrots, shallots, pan sauce  
**mushroom & leek risotto** stracciatella

### side

**rocket, pear, parmesan salad** v/gf  
**winter leaf salad herb vinaigrette** gf

### desserts

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

## table share menu

### 80pp (min. 12 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

- **mushroom & leek risotto** v/gf  
stracciatella
- **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
- **roast baby chicken** gf  
baby turnips, dutch carrots, shallots, pan sauce

### sides & salads

please choose 3 of the following items:

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

### desserts

chefs choice of 3 desserts

- **crème brulee**
- **tiramisu**
- **chocolate brownie** vanilla gelato, honeycomb