

functions

set menu SIT DOWN

2 courses - 75 / 3 courses - 85

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

85pp (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

please choose 3 of the following items:

- **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