



## **Set Menus for 2018**

### **Set Menu 1 (available lunch only)**

#### **Main Course**

##### **Macadamia Chicken (df)**

carrot textures, corn salsa

**Or**

##### **Pan Roasted Barramundi (gf, df)**

Sweet potato, coconut curry and lime sauce, puffed quinoa

#### **Dessert**

##### **Lemon Curd Tart (V)**

mascarpone, strawberry and rhubarb

**This menu \$39 per person**

**Optional: Add \$5 pp for a glass of bubbles on sit down**

- \*\* Vegetarian option available, please advise if you have any vegetarian guests**
- \*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed**
- \* cannot be used in conjunction with any offers or discounts \* 1% Visa/MasterCard surcharge 2% American Express surcharge**



## **Set Menu 2 (available lunch & dinner)**

### **Entrée- On your table to share.....**

#### **Chefs Canape Selection:**

Vegetarian Spring Rolls (v)  
Chicken Liver Pate, rice crackers, gherkins  
Avocado, crispy nori, teriyaki sauce  
Charcoal prawns, Japanese Mayo, pickled ginger

### **Main Course**

#### **Macadamia Chicken (df)**

carrot textures, corn salsa

**Or**

#### **Pan Roasted Barramundi (gf, df)**

Sweet potato, coconut curry and lime sauce, puffed quinoa

### **Dessert**

#### **Lemon Curd Tart (V)**

mascarpone, strawberry and rhubarb

**Or**

#### **Chocolate Mousse (gf)**

Almond praline

### **This menu available:**

**2 course option \$49 per person**

**All 3 courses \$59 per person**

**Optional: Add \$5pp for a glass of bubbles on sit down**

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## **Set Menu 3 (available lunch & dinner)**

### **Entrée**

#### **Pumpkin and Pine Nut Tart (V)**

Sundried Tomatoes

**Or**

#### **Chicken Liver Pate**

rice crackers, gherkins

### **Main Course**

#### **Berkshire Pork Belly (gf)**

parsnip puree, heirloom carrots and a cranberry jus

**Or**

#### **Pan Roasted Barramundi (gf, df)**

Sweet potato, coconut curry and lime sauce, puffed quinoa

**Or**

#### **Beef Cheeks\*\***

celeriac remoulade, whipped potato and asparagus salad

**\*\* (option to replace the beef cheeks with a 300g Scotch Fillet, cooked medium roasted field mushroom, sea salted baby potatoes and red wine jus for an additional \$8pp)**

### **Dessert**

#### **Flourless Chocolate Cake (gf)**

Chantilly Cream

**Or**

#### **Pina Colada Panna Cotta (gf, df)**

coconut, pineapple, rum salsa, hazelnut

### **To Finish.....**

#### **Cheese Share Platter**

A selection of Cheeses, dried fruit and crackers

#### **This menu available:**

**2 course option \$59 per person**

**All 3 courses \$69 per person**

**Optional: Add \$5 pp for a glass of bubbles on sit down**

**\*\* Vegetarian option available. Please advise if you have any vegetarian guests**

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