

SET MENU

2 COURSE / 3 COURSE (MIN 50 GUESTS)
FRESHLY BAKED BREAD AND BUTTER ON ARRIVAL
TEA AND COFFEE BUFFET INCLUDED

PLATTERS - SERVED ON THE TABLE (CHOICE OF 3)

- Fresh chunky salmon dip with salmon caviar *(GF) (NF) (DF)*
 - Rich vegetable ratatouille *(NF)*
 - Smokey miso baba ganoush (egg plant dip) *(NF)*
 - Diced chicken with seeded mustard mayo, corn and edamame *(NF)*
 - Spicy curried egg dip *(NF)*
- All platters are served with gluten free crisp bread*

MAINS - ALTERNATE SERVE (CHOICE OF 2)

- Beef sirloin** with potato gallette, roasted tomato, garlic broccollini and brown butter béarnaise sauce *(NF)*
- Lamb 2 way** roasted rump, confit breast, greens, sweet potato mash and sweet and tangy mustard *(GF) (NF)*
- Slow cooked chicken supreme** with parmesan mash, caponata, broccollini and tomato butter cream sauce *(GF) (NF)*
- Seared ocean trout** with paris mash, capsicum salsa, peanut herb crunch and rich beurre blanc sauce
- Pan-fried pork loin** with potato gallette, ratatouille, greens and house-made mustard sauce *(GF) (NF)*
- Barramundi** with sherry vinegar chickpea, chorizo, spinach and preserved lemon and yoghurt sauce *(GF) (NF)*

DESSERT - ALTERNATE SERVE (CHOICE OF 2)

- Light white chocolate custard** with cocoa soil and strawberry puree *(NF)*
- Fresh vanilla cheesecake** with rhubarb puree and pistachio crunch
- Coconut panna cotta** with mango puree and lychee *(NF)*
- Classic tira misu** with chocolate crumb

