

SET MENU

ALTERNATE DROP

2 COURSE

ENTRÉE AND MAIN

2 COURSE

MAIN AND DESSERT

3 COURSE

ENTRÉE, MAIN AND DESSERT

FRESHLY BAKED BREAD ROLLS AND BUTTER ON ARRIVAL
TEA AND COFFEE BUFFET AVAILABLE FOR AN ADDITIONAL COST

ENTRÉES (CHOOSE TWO)

Traditional Caesar salad, smokey crispy bacon, croutons and shaved parmesan
Truffled mushroom and parmesan arancini with bush tomato chutney and snow pea tendrils (gf)
Slow roasted lamb shoulder with corn fritter, rocket and tzatziki
Chilli salted squid with rocket and paprika aioli
Vietnamese salad with chicken, noodles, sprouts, peanuts and nuoc cham (df)
Gnocchi Formaggio - three cheese, chives with a cream sauce (v)
Crispy pork with apple slaw and apple puree (gf/df)

MAINS (CHOOSE TWO)

Slow roasted lamb shank with sweet potato and jus (gf/df)
Char grilled scotch fillet with Paris mash, broccolini and red wine jus (gf)
Crispy skin Atlantic salmon with baby spinach and seeded mustard cream
Grilled pork cutlet with roasted vegetables, green beans and Sicilian sauce
Mushroom risotto with peas, parsley and lemon (v/gf/df)
Baked chicken supreme with salted baby potatoes, roasted tomato and pesto cream

DESSERTS (CHOOSE TWO)

Tiramisu with mascarpone, macerated strawberries and chocolate sauce
Lemon citron tart with passionfruit and double cream
Vanilla bean panna cotta with a tropical fruit compote
Warm sticky date pudding with butterscotch and vanilla bean ice cream
Decorated pavlova with raspberry compote (gf)
Warm chocolate fondant, anglaise, strawberries

