

# TABLE SHARE MENU

ALL ITEMS SHARED PER TABLE

**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)**

- Chicken Liver pate, lavash and marmalade
- Chili salted squid served with paprika aioli and lemon
- Pumpkin and goats cheese ravioli with romesco and rocket
- Slow roasted lamb shoulder with salsa verde
- Caprese salad with basil, vine ripened tomatoes and buffalo mozzarella (v)
- Fettucine boscaiola with mushrooms, bacon, white wine in a cream sauce

**MAINS (CHOOSE TWO)**

*All meals include roasted potatoes, seasonal vegetables and side salad*

- Slow roasted lamb with lemon, oregano salt, aioli and pitta
- Grain fed sirloin with caramelised onion and peppercorn jus
- Free range chicken with brandy, mushroom and cream
- Roasted vegetable linguine with basil pesto (v)
- Crispy skin pork belly with apple sauce
- Atlantic salmon fillet with mustard dill cream

**DESSERTS (CHOOSE TWO)**

- Chocolate indulgence, berry compote (v)
- Selection of Australian cheeses, lavash and quince paste
- Vanilla cheesecake with mango and strawberries
- Carrot and chai slice (v)
- Fresh seasonal fruit (vgn)

