



SET MENU - ALTERNATE DROP

OPTION 1

2 COURSE ENTREE AND MAIN

OPTION 2

2 COURSE MAIN AND DESSERT

OPTION 3

3 COURSE

ENTREE, MAIN AND DESSERT

ALL OPTIONS INCLUDE

FRESHLY BAKED BREAD ROLLS AND BUTTER ON ARRIVAL

ALL SET MENU OPTIONS ARE ALTERNATE DROP

VEGETARIAN, DAIRY FREE, AND GLUTEN FREE OPTIONS ARE AVAILABLE AND MARKED ACCORDINGLY

TEA & COFFEE BUFFET AVAILABLE AT AN ADDITIONAL COST

ENTREES (CHOOSE 2) -

- Traditional Caesar salad, smokey crispy bacon, croutons and shaved parmesan.
- Truffled mushroom and parmesan arancini with bush tomato chutney and snow pea tendrils. (v)
- 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 2)

- 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 2)

- 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.