



MENUS TABLE SHARE

TABLE SHARE MENU

OPTION 1

2 COURSE

ENTRÉE AND MAIN

OPTION 2

2 COURSE

MAIN AND DESSERT

OPTION 3

3 COURSE

ENTRÉE, MAIN AND DESSERT

ALL OPTIONS INCLUDE

FRESHLY BAKED BREAD ROLLS
AND BUTTER ON ARRIVAL

ROASTED POTATOES, SEASONAL
VEGETABLES AND SIDE SALAD WITH
ALL MAINS

TEA & COFFEE BUFFET AVAILABLE
FOR AN ADDITIONAL

ENTRÉES (CHOOSE 2)

- 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 2)

- 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 2)

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

