

## function set menus

**For groups of 30 guests or more only**

**Main Course and Dessert \$34 per person**

Please select **THREE** options for Main Course and **TWO** options for Dessert

**Entrée and Main Course \$38 per person**

Please select **TWO** options for Entrée and **THREE** options for Main Course

**Entrée, Main Course and Dessert \$45 per person**

Please select **THREE** options for Entrée, **THREE** options for Main course and **TWO** options for Dessert

**Please note:** to add further choices to courses is an added charge of \$2 per person, per additional choice

### Entrée

Oysters natural with lemon & lime wedges *(1/2 doz)*

**Or**

Char grilled haloumi, asparagus & prosciutto salad *(gluten free)*

**Or**

Hot smoked huon atlantic salmon with green beans, cucumber, water cress & yoghurt salad *(gluten free)*

**Or**

Peking duck pancake, cucumber, spring onions & hoi-sin sauce

**Or**

Spanish potato & manchego cheese croquettes with picada salsa of hazelnuts, lemon, parsley, garlic & talinga olive oil

### Main

Marinated chicken breast on roasted pumpkin, chorizo & olives with an artichoke & roasted almond salsa *(gluten free)*

**Or**

Tri-coloured roasted capsicum risotto with sweet corn, saffron, walnuts & goat curd *(gluten free)*

**Or**

Pork belly crumbed with lime, chilli & coriander served with rice and a sweet & sour sauce

**Or**

Fish of the Day, as per special of the day

**Or**

Honey mustard lamb rack with roasted potato & sweet potato, spring onion, tomato & glaze *(gluten free)*

**Or**

300g Marinated scotch fillet, potato gratin, roasted red onions & caramelised balsamic vinegar *(gluten free)*

*ALL Set Menus served with shared green leaf salads and individual Ciabatta rolls*

### Dessert

Sticky date pudding with rum and raisin ice-cream

**Or**

Lemon tart with raspberry coulis

**Or**

Local & imported cheeses served with lavosh & greens

### Cake:

You are more than welcome to provide your own cake for your special occasion at no added charge.

Our chefs will happily portion and serve your cake with double cream and raspberry coulis for \$2.50 per person.

Alternatively, you may serve your own cake at no added charge; we will provide you with plates, forks & napkins.