



SIT DOWN FUNCTION MENU

ENTRÉE

PLEASE SELECT TWO WHICH ARE SERVED ALTERNATIVELY

MINISTRONE SOUP (GF)

AUBERGINE SAN JACOBO, TOMATO COULIS & BASIL OIL
(GF V)

SELECTION OF CURED MEATS WITH FRESH PARMESAN (GF)

CRISPY SALTED CALAMARI, PEAR, SPINACH, CHICK PEA SALAD

PANKO PRAWN BAO BUN WITH SPICY ASIAN SLAW

MAIN

PLEASE SELECT TWO WHICH ARE SERVED ALTERNATIVELY

GRASS FED BEEF FILLET, CONFIT POTATO, TARRAGON PEA
PUREE, BABY LEEKS, OLIVE PESTO & SHIRAZ JUS (GF)

CONFIT PORK BELLY, SWEET CORN & PINE NUT BUTTER,
CREAMED CABBAGE, CHORIZO CROQUETTE
AND MANGO PUREE (GF)

BAKED AUBERGINE WELLINGTON, CREAMY MASH, BUTTERED
SPINACH & DIJON CREAM SAUCE (V)

CONE BAY BARRAMUNDI, KIPFLER POTATOES, BABY CARROT
HUMMUS WITH A SAGE BUTTER (GF)

BAKED PRETZEL AND PEANUT COVERED CHICKEN BREAST,
BLACK GARLIC GEL, GOATS CURD DESIRE MASH,
BEANS & BASIL OIL

CHICKEN & BACON CAESAR SALAD COS LETTUCE, CHERRY
TOMATOES & FREE RANGE EGG (GF V)

SWEETS

MEXICAN CHOCOLATE PUDDING, RASPBERRY SORBET
& SALTY CASHEW CRUMB

LEMON MERINGUE WITH MIXED BERRIES, CLOTTED
CREAM & SPRING FLOWERS

HOUSE MADE VANILLA CRÈME BRULÉE (GF)

SELECTION CHEESE & BISCUITS

SIDES

PLEASE SELECT ONE PER FUNCTION

SUN RIPENED SALAD, HEIRLOOM TOMATOES, CAPSICUM,
AND CUCUMBER & BASIL PESTO (GF V)

GREEN BEAN AND TOASTED ALMOND SALAD, WITH A
GARLIC & GINGER DRESSING (GF V)

BABY COS, FRESH PARMESAN & CHERRY TOMATO SALAD
WITH CAESAR DRESSING (GF)

2 COURSE SIT DOWN

\$42 PP

3 COURSE SIT DOWN

\$51 PP

(G) = GLUTEN FREE (L) = LACTOSE INTOLERANT (N) = NUT ALLERGY (V) = VEGETARIAN (VGN) = VEGAN