



SIT DOWN FUNCTION MENU

ENTRÉE

PLEASE SELECT TWO WHICH ARE SERVED ALTERNATIVELY

CREAM OF TOMATO SOUP WITH GARLIC CROUTONS

CURRIED CHICKEN THIGH WITH A MANGO & CHIVE DRESSING
FRESH MOZZARELLA ON A TOMATO & BASIL COMPOTE (V)

SEAFOOD PLATE, FRESH OYSTERS, PRAWN, AND MARIE ROSE
SAUCE, SMOKED SALMON & THAI GREEN CURRY MUSSELS

SMOKED CHORIZO CROQUETTES ON A CHIPOTLE SAUCE
PRAWN AND SALMON CEVICHE ON A BRIOCHE CROUTON
WITH A TRUFFLE MAYO

MAIN

PLEASE SELECT TWO WHICH ARE SERVED ALTERNATIVELY

MUSTARD CRUMBED VEAL SCHNITZEL ON SAUTÉED
POTATOES. SERVED WITH A GARLIC AND MUSHROOM SAUCE
& SAUERKRAUT

CRISPY PORK BELLY WITH FRIED ASIAN VEGETABLES.
GINGER, CHILLI, AND CARAMEL SAUCE

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

GRILLED BARRA FILLET, ON A PARSNIP PUREE WITH A MISO
AND FRIED CAPER SAUCE

LEMON AND WHITE WINE GRILLED CHICKEN THIGH, ON A
CREAMY MASCARPONE RICE

SWEETS

LEMON MERINGUE WITH MIXED BERRIES &
CLOTTED CREAM

WARM STICKY DATE PUDDING WITH A CARAMEL SAUCE
& CREAM

APPLE & RASPBERRY CRUMBLE TART WITH
SAUCE ANGLAISE

HOUSE MADE VANILLA CRÈME BRULEE

SELECTION OF CHEESES WITH FRUIT AND CRACKERS

SIDES

PLEASE SELECT ONE PER FUNCTION

TRADITIONAL GREEK SALAD (V)

PAN FRIED GREEN BEANS, TOASTED ALMONDS WITH
GARLIC & SPANISH ONIONS (V)

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

2 COURSE SIT DOWN

\$60 PP

3 COURSE SIT DOWN

\$69 PP

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