

SIT DOWN FUNCTION MENU

Served alternatively

ENTRÉE

Select two

Fresh buffalo mozzarella & Heirloom tomato salad (GF, V)

Tuna tartare, grilled scallop, minted pea & crème fresh salad (GF)

Thai green prawn cocktail baby gem cups (GF)

Parmesan Panko fried chicken thighs with a lime and Spanish pepper mayo

Okonomiyaki pancakes with seaweed salad (V)

MAINS

Select two

Chimichurri-Crusted Rack of Lamb, Roasted Red Capsicum, Creamy Almond Polenta

Pork cutlet, apple and spinach puree, with sherry & chardonnay vinegar glaze (GF)

Crispy-skinned Barra curried parsnip velouté roasted cashew nut butter (GF)

Grilled Tofu Wild Mushroom & Chive Risotto Spicy Soy & Sesame Glaze (GF, V)

Pan-fried chicken thigh, haggis, creamy mash & whiskey cream sauce (GFO)

SIDES

Select one

Minted new potatoes

Baby roasted garlic & parsley potatoes

Sweet potato Mash with feta crumble

Select one

Honey-roasted carrots with orange and pistachio

Buttered green beans with Almonds

Garden salad with a sweet Dijon dressing

DESSERT

Select two

Lemon meringue with raspberry compote & fresh cream

Sticky date pudding & vanilla ice cream

Homemade bread & butter pudding with a sauce anglaise and thick cream

Mixed berry cheesecake, fruit coulis and clotted cream (GF)

**AUSTRALIAN CHEESE BOARD WITH
CRACKERS & FRUIT \$80 PER BOARD**

2 COURSES

\$66 PP

3 COURSES

\$75 PP

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION (L) = LACTOSE INTOLERANT (N) = NUT ALLERGY
(V) = VEGETARIAN (VGN) = VEGAN

PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS.