

SET MENUS

Our Set Menus are offered for 15 – 75 guests, subject to availability.

Please Note: Menu alterations must be submitted at the time of booking, we are unable to alter dishes to individual requirements on the night.

MENU A @ \$29.00pp

Starter to Share

Grilled & Marinated Vegetables

Mixed Olives & Dips with a Selection of Breads

Main Course

(Alternate Serve)

Moroccan Chicken Risotto: Moroccan Spiced Chicken served on Risotto w/ Roasted Red Peppers, Zucchini & Rocket

MSA Grainfed Black Angus Rump (250g) w/ Fresh Garden Salad, Beer Batter Fries & Peppercorn Sauce

Fresh Cut Breads, Butter, Mains Served with Side Dishes of Fries and Garden Salad

MENU B @ \$45.00pp

On Arrival

Smoked Salmon Blinis

Starters to Share

Lamb Koftas

Grilled & Marinated Vegetables

Mixed Olives & Dips with a Selection of Breads

Main Course

(Alternate Serve – pre select two options)

Moroccan Chicken Risotto: Moroccan Spiced Chicken served on Risotto w/ Roasted Red Peppers, Zucchini & Rocket

Cape Grim Grass Fed Sirloin served on Fries with Glenfiddich Jus

Barramundi Fillet served on Fennel Purée w/ Slow Roasted Tomatoes, Grilled Asparagus & topped with Almond and Rocket Pesto

Fresh Cut Breads, Butter, Mains Served with Side Dishes of Fries and Garden Salad

All Menus and Prices are subject to change seasonally without notice.

SET MENUS continued...

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MENU C @ \$55.00pp

On Arrival

Tempura Prawn Skewers

Starters to Share

Lamb Koftas

Grilled & Marinated Vegetables

Mixed Olives & Dips with a Selection of Breads

Fresh Oysters Natural with Ginger & Lime Dressing

Main Course (Choice of)

Moroccan Chicken Risotto: Moroccan Spiced Chicken served on Risotto w/ Roasted Red Peppers, Zucchini & Rocket

Beef Fillet served with Potato Puree, Asparagus & Sauce Béarnaise

Salmon Mignon wrapped in Prosciutto served on a Timbal of Crushed Kipfler w/ Warm Confit Fennel Salsa

Fresh Cut Breads, Butter

Mains Served with Roasted Garlic & Herb Chat Potatoes and Garden Salad

Dessert

Sticky Date Pudding
with Vanilla Bean Ice Cream & Butterscotch Sauce

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