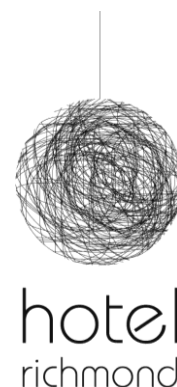


Formal Group Menu 2019-2020

Menu items are subject to change
Minimum 15 guests, Maximum 200 guests



Formal Menus Include

- Self-service coffee & selection of tea
- Crusty ciabatta rolls with butter
- Choice of 2 side dishes served to share
- Personalised menus (1 per person)

Entrée

Linguine, garlic prawns, chilli, leek, bacon, lemon infused olive oil
Quinoa salad w' broccoli, kale, avocado, baby spinach, toasted almonds (V) (GF)
Crispy Pork Belly, Asian greens, chilli caramel (GF)
Arancini, pea, saffron, citrus aioli, rocket & fennel salad (V)

Main Course

Risotto, broccoli, kale, chilli, garlic, roasted almonds, lemon infused olive oil (GF)(V)
Atlantic salmon, roasted cauliflower, kale, avocado, toasted almonds, lemon butter sauce (GF)
Chicken breast, potato, bacon, avocado & baby spinach salad, chive sour cream (GF)
200g Beef fillet, white bean puree, grilled asparagus, dried kalamata olives, jus (GF)

Sides to Share

Mixed green leaf salad
Selection of root vegetables
Green beans
4th Side option
5th Side option

Dessert

Coconut & lychee panna cotta, chai crumble, strawberry coulis, lychee & mint salad (DF)
Black forest semi freddo, dark chocolate, cherries, kirsch, cherry coulis, chocolate crumble
Pavlova, passionfruit curd, mango sorbet, kiwi compote, strawberry coulis (GF)

2 Course Options

\$56 pp Set entrée, set main OR set main, set dessert
\$60 pp Alternate Drop: 2 entrée, 2 main OR 2 main, 2 dessert

3 Course Options

\$66 pp Set entrée, set main, set dessert
\$70 pp Alternate Drop: 2 entrée, 2 main, 2 dessert

Optional Extras

\$6 pp per course, per choice – Offer your guests a choice of menu items on the day.
\$3 pp – Add an extra side selection, served to share
\$12 pp – Chef's selection of 3 canapes served on arrival
\$4 pp – Espresso coffee selection, guest's choice of flat white or espresso

Last updated 19.12.18