

CASUAL GROUP MENU

Maximum 30 Guests

Personalised menus will be printed with your company / occasion title

Shared Entree

House made dips of the day, chargrilled pita bread V

Chicken tikka skewers w' raita GF

Panko crumbed prawns w' citrus aioli

Mushroom & leek arancini V

Choice of Main Course

Risotto w' garlic, chilli, honey roasted pumpkin, broccoli, spinach, cream
GF VGO

Char-grilled grass-fed sirloin w' smoked mashed potato, heirloom
carrots, roast mushroom, shiraz glaze GF

Salmon fillet w' stir fried buck wheat noodles, broccoli, spinach,
bokchoy, lemon dukkah butter GF

Char-grilled chicken breast w' sweet corn puree, coriander & paprika
pop corn, lemon oil GF

Set Dessert

Orange & almond syrup cake GF

For all bookings we provide white table linen,
linen napkins, house flowers
and tea light candles

You are welcome to bring a cake. If you would
like our chefs to cut and serve it for you, there
is a charge of \$3.50 per person. This is then
also served with cream and coulis.

MAIN COURSE ONLY

\$30 per person

ENTREE & MAIN COURSE

\$45 per person

ENTREE, MAIN COURSE & DESSERT

\$55 per person