

# FORMAL GROUP MENU

The Formal Menu includes self-service coffee & selection of tea, crusty ciabatta rolls with butter, choice of 2 side dishes served to share & personalised menus (1 per person)

## 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.

\$15 pp – Start your meal with shared antipasto

\$3 pp – Add an extra side selection, served to share

\$12 pp – Chef's selection of 3 canapes on arrival

\$4 pp – Espresso coffee selection  
guest's choice of flat white or espresso

## Entree

Mushroom & leek arancini w' micro herb salad & garlic aioli V

Chilli & garlic seared prawns w' tomato, cucumber & mango salad GF

Grilled haloumi & chorizo w' smoked eggplant, preserved lemon, rocket salad GF VGO

Sumac spiced cauliflower florets w' smoked cauliflower puree, fried kale, sugar snap peas V VGO

## Side (Select 2)

Rocket, pear, walnut, parmesan, aioli V

Char-grilled brocolini, smashed chilli, salted ricotta V

Baby cos, spanish onion, fermented tomato juice VG

## Main Course

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

Char-grilled beef fillet 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

## Dessert

Chocolate self saucing pudding w' salted berry compote, raspberry balsamic V

Mille feuille w' fruit compote & whipped coconut cream VG

Orange & almond syrup cake GF