

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

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

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

Entree

BBQ beef brisket, rocket, roasted mushroom, salt & vinegar pastry shard

King prawn summer salad, pickled pawpaw, mango, chilli aioli GF DF

Pumpkin & vegan fetta tart, roasted cherry tomatoes, sticky balsamic VG

Smoked chicken & pancetta salad, butter lettuce, ranch dressing, micro herbs GF

Side

Char-grilled brocolini, smashed chilli, crumbled fetta V

Rocket, candied walnuts, parmesan, balsamic VG

Main Course

Char-grilled chicken breast w' steamed bok choy, curried cashews, pickled red onion, mushroom miso dressing GF DF

Oven baked barramundi, kale, pickled vegetable salad, pumpkin pesto GF DF

Slate seared beef fillet, creamy mash, brocolini, bacon jam, jus GF

Paprika tofu w' smashed pea puree, pickled vegetable salad GF VG

Dessert

Coffee & banana pudding w' vanilla bean ice-cream & kahlua custard

Almond milk & vanilla panna cotta w' mixed berry compote VG GF

Pina colada semifreddo w' charred pineapple & almond crumble GF