

FORMAL GROUP MENU

The Formal Menu includes A5 sized black & white printed personalised menus (1 per person)
Minimum 20 guests required

2 COURSE OPTIONS

\$60 pp

Alternate Drop: entree & main
- choose 2 entrees, 2 mains & 2 sides

\$72 pp

Guests choice on the day of entree & main
Choose 2 entrees, 2 mains & 2 sides

3 COURSE OPTIONS

\$70 pp

Alternate Drop: entree, main & dessert
Choose 2 entrees, 2 mains, 2 sides & 2 desserts

\$88 pp

Guests choice on the day of entree, main & dessert
Choose 2 entrees, 2 mains, 2 sides & 2 desserts

OPTIONAL EXTRAS

\$6 pp Add an extra menu item choice to entree, main or dessert. Or add an extra side dish to share

\$15 pp – Start your meal with individually plated antipasto to make a 4 course menu

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

On Arrival

Crusty ciabatta rolls w' individual butters

Entree

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

King prawn salad w' pickled cucumber, red onion, cherry tomato, summer greens w' mint citrus aioli (GF)

Pumpkin fetta arancini w' sweet chilli coriander aioli

Beetroot risotto, mint peas, crispy green kale, crumbled vegan fetta (VG, GF)

Sides

2 x Served to share with the main course

Buttered beans & broccoli (VG)

Rocket, candied walnuts, parmesan, balsamic (V)

Rosemary & sea salt roasted chat potatoes

Garden Salad

Main Course

Oven baked barramundi, confit herb potatoes, tomato & mint jus, petit ratatouille (GF, DF)

Slate seared beef fillet, smoked paprika mash, asparagus, pancetta, port jus (GF)

Roasted thyme & lemon chicken breast w' sweet potato & orange mash, wilted spinach, house jus

Warm spiced pumpkin, quinoa & broccolini salad, red kale, heirloom carrots, raspberry balsamic

Dessert

Chai almond milk panna cotta, green tea & ginger syrup (VG, GF)

Warm chocolate brownie, caramel popcorn, banana chips, double cream

Creamy coconut mango mousse w' macadamia praline & kiwi fruit compote

Dietary requirements need to be confirmed prior to the event & will be catered for separately where the menu doesn't accommodate a specific requirement.