

# CASUAL GROUP MENU

Personalised menus will be printed with your company / occasion title

## Shared Entree

House made dips of the day, chargrilled pita bread V

Salsa verde prawn skewer

Sweet potato & cashew empanada V

Traditional bruschetta V GFO

## Choice of Main Course

300g char-grilled sirloin, bombay potatoes, rocket, salsa verde, curry infused jus GF

Tandoori spiced salmon, kale, red onion, tomato, steamed brown rice, herb coconut cream GFO VGO

Char-grilled chicken, wombok kimchi, capsicum, red onion, rocket, avocado, crispy wonton, mango lime dressing GFO VGO

Eastern spiced quinoa salad, sweet potato, snow peas, kale, cherry tomatoes, roast capsicum, curried cashews, toasted coconut GF VE

## Set Dessert

Strawberry panna cotta, berry compote, cream, finished w' fresh strawberries and mint GF V

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

\$35 per person

ENTREE & MAIN COURSE

\$50 per person

ENTREE, MAIN COURSE & DESSERT

\$60 per person