

FORMAL MENU

2 COURSE OPTIONS

\$62 pp

Alternate Drop: entree & main

Choose 2 entrees, 2 mains

\$74 pp

Guests choice on the day of entree & main

Choose 2 entrees, 2 mains

3 COURSE OPTIONS

\$72 pp

Alternate Drop: entree, main & dessert

Choose 2 entrees, 2 mains, 2 desserts

\$90 pp

Guests choice on the day of entree, main & dessert

Choose 2 entrees, 2 mains, 2 desserts

OPTIONAL EXTRAS

- \$6 pp Add an extra menu item choice to entree, main or dessert.
- \$5 pp Add an extra side to be served with mains
- \$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

Entree

- Smoked chicken & pancetta salad, butter lettuce, ranch dressing, micro herbs (GF)
- King prawn salad with pickled cucumber, red onion, cherry tomato, summer greens with mint citrus aioli (GF)
- Pumpkin fetta arancini with sweet chilli coriander aioli (VG)
- Beetroot risotto, mint peas, crispy green kale, crumbled vegan fetta (VG, VE, GF)

Main

- 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 with sweet potato & orange mash, wilted spinach, house jus
- Warm spiced pumpkin, quinoa & broccolini salad, red kale, heirloom carrots, raspberry balsamic (VG, VE, GF)

Served with Garden salad to share

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 with macadamia praline & kiwi fruit compote (VG, GF)

Optional Sides

- Buttered beans & broccoli (VG)
- Rocket, candied walnuts, parmesan, balsamic (V)
- Rosemary & sea salt roasted chat potatoes
- Garden Salad

DIETARIES

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