

# FORMAL GROUP

## 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

\$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

## **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.

*DF - Dairy Free / GF - Gluten Free / GFO - Gluten Free Option*

*V - Vegetarian / VE - Vegan / VO - Vegan Option*

## Entree

Beetroot carpaccio, vegan fetta, blood orange (GF, VE, DF)

Prawn salsa verde, cucumber and mango salsa, crispy wonton (DF)

Char grilled chorizo, saffron arancini, confit boneless chicken wings, herb aioli

Traditional antipasto (VO, GFO, DFO)

## Main

Crispy skin barramundi, herbed pumpkin crush, creamy basil sauce (GF)

Char-grilled beef tenderloin, maple bacon jam, pastry shard, buttered mash, peppered shiraz jus (GFO)

Pan seared chicken breast on Moroccan couscous, mango, coriander and chilli salsa (GF, DF)

Creole pork cutlet, charred corn and kale, plum jus (GF, DF)

*Served with Garden salad to share*

## Dessert

Dessert plate: strawberry mousse spoon, banana and popcorn brownie with caramel, lemon curd tartlet with meringue

Brandy snap with fruit salad, champagne sauce (VE, GFO)