



Sit-down Menu

Entrée \$15-\$20 per head (+GST)

- Warm Confit leek Tart with Fresh Seared Sea Scallops
- Crab, Avocado and Coriander Salad on Crisp Corn Fritter
- Seared Sashimi Yellowfin Tuna with Basil Oil, Salmon Roe, Shredded Daikon and Baby Herbs
- Ocean Trout gravalax with rocket and fennel salad and lemon dressing.
- Goats curd, heirloom tomatoes, fresh basil and roast garlic croute
- Wild mushroom, thyme, prosciutto and baked ricotta tart
- Duck breast, roast beetroot, pickled carrots and walnut salad
- Braised pressed lamb shoulder, white bean and parsley salad with roast red pepper puree
- Winter veggie salad truss tomatoes with 5 spiced quail
- Winter veggie salad truss tomatoes, zucchini flower and pesto(Vegan/Vegetarian option)
- 5 spiced quail with zucchini flowers and truss tomatoes
- Roast pumpkin and ricotta raviolo with burnt butter, sage, capers and preserved lemon
- Seared tuna with basil oil, wasabi cream, rocket and baby herbs
- Warm Bacon, Blue Cheese & Olive Tart with Fresh Rocket Seared Scallops with asian herb salad, chilli dressing and pork crackle
- Pernod prawn with fennel, Spanish onion, kifler potatoes, garlic and thyme
- Caramelised fig with fresh goats curd, rocket and balsamic glaze

Main - \$27-\$35 per head (+GST)

- Fillet of beef with paris mash, French beans and red wine jus
- Lamb backstrap with spiced cous cous, roast root vegies and garlic yoghurt
- Masterstock chicken breast with asparagus, sugar snaps, crisp noodles and almond dressing
- Salt roasted pork belly with braised cabbage, parsnip puree and spiced apples
- Crispy skinned barramundi with shaved fennel, grapefruit, fresh herbs and salsa verde
- Szechwan spiced duck breast with bok choy and shitake mushroom jus
- Poached wagyu beef with morels, spinach, baby eschallots and wasabi butter
- Mushroom, spinach pine nut risotto(Vegan/Vegetarian option)
- Rolled Chicken Breast with Panzanella Stuffing and Romesco Sauce
- Veal Shank wrapped in Prosciutto with Paris Mash and Red Wine Jus
- Crispy Skinned Atlantic Salmon with Cauliflower puree and salsa verde
- Confit Duck Leg with Roast Kipfler Potato, Garlic Tyhme and Orange Zest
- Roast Beef Fillet with Sweet Potato Puree, Green Beans and Roast Garlic Jus

Dessert - \$12-\$18 per head (+GST)

- Fresh seasonal fruits in champagne jelly with raspberry granite
- Lemon and lime tartlets with blueberries
- Decadent white and dark chocolate marquis sponge with cherry glaze
- Cream brulee with almond biscotti
- Cheese platter with crackers and accompaniments
- Poached pear with crème anglaise