

SET MENU

\$49 - 2 Course
1 Entree & 1 Main | 1 Main & 1 Dessert
\$59 - 3 Course
1 Entree - 1 Main - 1 Dessert

**Minimum
20
Guests**

Entree

Lamb Shank Croquettes
with chimichurri, parmesan & micro herbs

Asian Style Pork Belly Bites
with shallots, chilli & sesame seeds

Burrata
with marmalade, blood orange, char grilled bread & truffle oil

Dips with pita bread

Salt & Pepper Calamari
with squid ink aioli

Mains

Beef Rump Steak
Grain feed 250gm

Pork Belly
with cauliflower puree, broccolini and tarragon caper jus

Slow Cooked Beef Cheek
with creamy mash, Dutch carrot, gremolata & red winejus

Herb Crumbed Chicken Breast
with slaw & roasted herb butter potatoes

Crispy Skin Barramundi
with chorizo corn salsa and mojo sauce

Southern Prime Eye Fillet 200gm
served with creamy mash, Portobello mushroom,
seasonal greens & red wine jus (Add \$ 15)

Desserts

Sticky Toffee Pudding
butterscotch sauce & salted caramel gelato

Homemade Chocolate Brownie
with whipped cream & honeycomb

Bailey's Cream Brulee
toffee crust & almond biscotti

Pavlova
with whipped cream, passionfruit & mixed berry salad

