



Plated

Please choose two from each of the following courses to be served alternately

Entree

- Spinach & ricotta cannelloni w/ fresh tomato sauce
 - Scallops w/ pepperonata & aioli GF
- Creamy garlic & parmesan gnocchi w/ pink rock salt V
- House made fish cakes w/ lime aioli & sweet corn puree
 - Grilled lamb cutlets w/ ratatouille GF

Main

- Scotch fillet steak (cooked medium) w/ lemon pepper roasted potatoes, honey roasted Dutch carrots, broccolini & port wine jus
- Pan fried salmon w/ mixed quinoa, green peas, red radish, topped w/ chimichurri sauce GF
- Chicken supreme w/ lemon pepper roasted potatoes, honey roasted Dutch carrots & broccolini GF
 - Pan fried barramundi w/ lemon pepper roasted potatoes, honey roasted Dutch Carrots, broccolini & mango salsa GF
- Crispy pork belly w/ sweet potato mash, wilted spinach, chunky apple compote & port wine jus

House made dessert

- Traditional crème brulee w/ almond biscotti
- Dark chocolate & raspberry mousse
- Passionfruit cheesecake
- Pavlova tart



Minimum 30 adults
GF = Gluten Free | V = Vegetarian