A la Carte

Entrées

$20 per person

Smoked salmon & asparagus tart

Pumpkin spinach fetta ravioli

Linguine

Choice of

Creamy chicken & mushroom
Chilli prawn
Bacon & mushroom

Thai beef salad

Pork belly with bourbon maple glaze

Marinated grilled pork loin with Thai glaze

Lemon grass chicken

Spicy chicken on rice

Cold prawn plate

Mains

$35 per person

Humpty Doo barra with herb butter

Grass fed sirloin with choice of sauce
mushroom, pepper, diane

Marinated pork cutlet, Thai infused

Crispy duck breast with red wine jus

Lamb rump, Moroccan spice

Stuffed eggplant with Italian filling

Chicken supreme, sage butter

SIDES

Choice of 2

Honey sweet potato mash

Spring onion mash potato

Roasted duckfat chat potato

Roast garlic thyme chats potato

Asparagus spears

Beans & broccolini

Blistered cherry tomatoes on the vine

Broccolini

Oven roasted balsamic baby onions

All meals served with dinner rolls. Alternate drop functions to have choice of protein but same garnish for both dishes

Dessert

$15 per person

Death by chocolate

French vanilla cheesecake

Caramel cheesecake

Orange and almond cake

Lemon meringue

Chocolate cake

All desserts served with cream, strawberries & couli