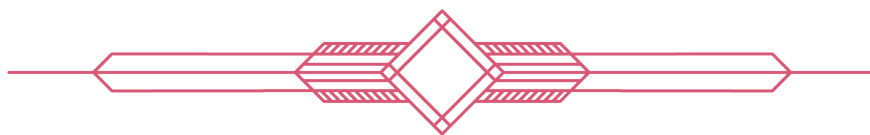


Function
MENUS



TRADITIONAL DINNER MENU; CAN BE SERVED AS AN
ALTERNATIVE DROP WITH A CHOICE OF TWO DISHES

\$50.00

2-COURSE

\$60.00

3-COURSE

Entrée

**Crispy Pork Belly with Asian Noodle Salad
& Sesame Soy Dressing**

**Chimmi Churri Chicken
with Fragrant Rice & Honey Yogurt (GF)**

**Linguine
with Prawn, Chilli, Lemon & Extra Virgin Olive Oil**

**Sweet Corn Zucchini Tart
with Roast Pepper Salsa**





Main

**Augustus Grain-Fed Porterhouse
with Caramelised Onion Mash, Broccolini
& Green Peppercorn Crème**

**Humpty Doo Barramundi (NT) or Atlantic Salmon (TAS) (GF)
with Chive Mash, Seasonal Greens
& Saffron Beure Blanc**

**Oven Roasted Supreme of Chicken (GF)
with Potato Dauphinoise, Baby Carrots
& Seeded Mustard Crème**

Portobello Mushroom Risotto (V) (GF) (Can be DF)





Dessert

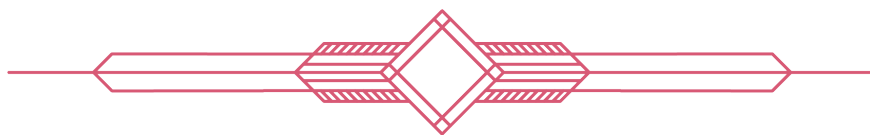
**Lemon Meringue Tart
with Passionfruit Ice Cream & Berry Compote**

**Sticky Date Pudding
with Hot Butterscotch & Vanilla Bean Gelato**

**Death by Chocolate
with Berries & Chocolate Fudge Sauce**

**Pavlova (GF)
with Fresh Fruit Salad & Whipped Cream**





Canapés

4 for **\$18.00** per person

6 for **\$26.00** per person

Rare Beef Encroute with Beetroot Relish & Feta

Sugar Cured Atlantic Salmon with Lemon Jam & Rosti

Assorted Arancini with Aioli

Petite Prawn Sub with Oak Lettuce, Marie Rose

Chimmi Churri Chicken Kebabs

Prawn Mornay Vol au Vents

Swiss Brown Mushrooms on Toast with Feta & Balsamic

Peking Duck Spring Rolls wth Hoisin Dipper

