



FUNCTION MENU

LIMITED À LA CARTE

2 COURSE **\$55 PER PERSON** | 3 COURSE **\$70 PER PERSON**

Please Note: Guest select their preferred option for each course - specific dietary requirements can be adhered to upon request.

ENTRÉE

- Crispy Pork Belly, topped with sticky orange glaze & pistachios (gf)
- Salt & Pepper Calamari, topped with tomato, cucumber, carrot & ginger-lime dressing (gf)
- Mushroom & Truffle Arancini, served with aioli dipping sauce & summer salad (v, gf)
- Smoked Salmon Stack, served with avocado, dill, capers & rocket salad (gf)

MAIN COURSE

- Black Angus Scotch Fillet, served with rocket & fennel salad, red wine gravy & polenta chips (gf)
- Pesto Stuffed Chicken Breast, served with carrot puree, beans & sweet potato mash (gf)
- BBQ Pork Ribs, served with fresh Asian coleslaw & chipotle mayo
- Thai Green Curry Rice Noodles, cooked in seasonal vegetables (v)

DESSERT

- Sticky Date Pudding, served with butterscotch sauce & ice cream (v)
- Classic Aussie Pavlova, topped with whipped cream & strawberries (v)
- Double Chocolate Brownie, served with ice cream & crushed Ferrero Rocher (v, gf)
- Gourmet Cheese Platters, served with crusty bread & quince paste

v = vegetarian | veg = vegen | gf = gluten free