



**SIT DOWN
SET MENUS**

Entrée + Main \$60

**Bread + 'moo jus',
main course + dessert, \$60**

Entrée + main + dessert, \$70

**For numbers between 21 to 70 people,
Alternate drop options: Select two
items from each course.**

**Vegetarian, gluten free and other dietary
requirements can be accommodated at no
extra charge so long as at least 72 hours
notice is provided**

**Due to produce availability (especially fish
& prawns) some items may change slightly
– if this was to occur we would replace the
menu item with produce of equal or greater
value, and of course would let you know in
plenty of time**

**Personalised menus can be provided
if required**

Entrée

Char Wagyu Beef Meatballs

Roman artichoke, ricotta, boquerones, salsa verde & Pangratto

Tian

NT king prawns, crab remoulade, avocado, lemon

NT white fish Ceviche

jamon, pear, fennel

Seared Scallops & Pork Belly

salted chilli caramel

Main

Char Grilled Eye Fillet (Served medium)

Rosemary & garlic field mushroom, parmesan infused polenta, crispy prociutto

Fillet of Barramundi

oven roasted, chilled green beans, pistachio pesto

Scotch fillet (served medium)

Chilli salt squid, tom sum papaya salad, coriander, peanuts

Truffled mushroom Risotto

manchego, baby basil, evoo

Goldband Snapper

seared, cherry tomato compote, lemon cheek

Dessert

Eton Mess

Of wildberries, fresh cream, vanilla, meringue, mint, chocolate dust

Dark Chocolate Crème Brulee

Vanilla bean ice-cream, housed baked almond biscotti

Citrus Tart

Passionfruit sorbet, sable crumble, lemon syrup