

## Function Menu

### Entrée – select two (2) items

- Smoked salmon carpaccio (GF)
- Salt & pepper squid with tartare sauce
- Spicy Korean chicken Bao
- Crispy pork belly with slaw & apple sauce (GF)
- Potato & cheese pompom (V)
- Tomato & mozzarella caprese (V&GF)

### Main - select two (2) items

- Chicken roulade with sweet potato puree, sauté kale and roasted truss tomato (GF)
- Slow cooked oyster blade (beef) with rosti, asparagus and pumpkin crisps
- Grilled Salmon with sauté potatoes & kale, corn & capsicum salsa and wasabi mayo (GF)
- Mushroom and truffle pasta (V)
- Pumpkin, caramelised onion and fetta tart with rocket salad (V)
- Butter Chicken, yellow rice and vegetable sauté with Indian spice.
- Baked Barramundi with sweet potato, sauteed bok choy & lime coconut sauce (GF)
- Lamb shank stew with rosemary & garlic mash potato and broccolini (GF).

### Dessert - select two (2) items

- Lemon tart with berries
- Chef's selection of cheesecake (seasonal)
- White chocolate & mango panna cotta (GF)
- Meringue with fruit and coulis (GF)
- Chocolate mousse

**Main course only - \$32.00 per person**

**Two courses - \$50.00 per person**

**Three courses - \$68.00 per person**

***\*Prices include tea/coffee***

**Lamb shank is an additional \$5**

***All costs are inclusive of GST.***

Special Dietary Requirement options are available (GFO & Vegan etc) at an additional cost. Please discuss with our Chef.

Please note that we need confirmation of numbers, dietary requirements, or any changes, two (2) business days prior to your booking.