

Function Menu Selections

Minimum 25 guests

Please choose 2 from each .
to be served in 50/50 fashion.

\$45 = choice of two courses

\$65 = choice of three courses

\$70 = choice of three courses

with glass of wine on arrival, tea & coffee

Entrée

Home Made Soup of the Day (V)

Spiced Zucchini and corn fritters w tzatziki and cress(V)

18hr lamb shoulder with pumpkin puree & green beans

Red curry chicken served with coconut rice

Main:

Moroccan spiced Chicken Breast with quinoa salad

lemon mustard potato & sumac labnah

Thick Cut Roasted Porterhouse with a Mustard Crust,

*cooked medium and served with a Red Wine Jus****

Spiced Atlantic Salmon with sweet potato puree &

*broccolini with buerre noisette ****

Asian style Pork Belly with bok Choy, bean shoots and

coconut rice

Dessert:

Citrus Tart w mixed berry compote

Warm Sticky Date Pudding w toffee sauce

Raspberry & Almond Tart

Chocolate pudding w double cream

(Vegetarian/gluten free options available)