

Function Set Menu

2 Course \$55

3 Courses \$70

Entrée

Spiced & Fried Calamari, Pickled Fennel, Watermelon, Cos, Schulz Organic Yoghurt

Otway Pork Belly, Macadamia Puree, Apple Salad, Jus (GF)

Vietnamese Chicken, Cabbage, Pickled Cucumber, Carrot, Rice Noodle, Nuoc Mam (GF)

Beef Croquette, Cauliflower Puree, Spinach, Almond, Tomato & Mountain Pepper Relish

Lamb Rib, Baked Polenta, Salsa Verde, Crispy Onion

Main

Lamb Rump, Carrot Puree, French Lentils, Chickpea, Spinach, Pickled Fennel, Schulz Organic & Lemon Myrtle Yoghurt (GF)

Aniseed Myrtle & Wattle Seed Crusted Pork Loin, Potato & Beetroot Rosti, Cauliflower Puree, Caramelised Onion, Silverbeet, Rhubarb Relish (GF)

Roast Chicken Breast, Native Spiced Fried Chicken, Potato Gratin, Pumpkin Puree, Broccolini, Beans

Braised Beef Cheek, Truffle & Parmesan Mash Potato, Broccolini, Beans, Onion Rings, Jus

Poached Barramundi Fillet, Fragrant Rice, Thai Fried Asian Greens, Crispy Onion, Daikon, Chilli, Herbs (GF)

Confit Duck Leg, Chorizo, Smoked Tomato & White Bean Ragout, Silver Beet, Celeriac Puree (GF)

Dessert

Chocolate Parfait, Chocolate Soil, Honeycomb, Candied Mint (GF)

Lemon Curd, Short Bread, Meringue, Raspberry Coulis

Sticky Date Pudding, Prune Puree, Butterscotch, Mascarpone

Banquet Menu

\$55 a person

3 Canape & Main

-or-

\$70 a Person

3 Canape, Main, Dessert

Standard Main

Braised Lamb Croquettes, Pickled Fennel, Salsa Verde

Roast & Fried Chicken, Pumpkin Puree

Rib Eye, Cauliflower Puree, Onion, Mushroom (GF)

Roast Potato, Herb Salt, Aioli

Green Beans, Almond, Lemon Butter (GF)

Roast Cauliflower, Yoghurt, Dukkha (GF)

American BBQ

Bourbon Glazed Lamb Ribs, Pickled Fennel (GF)

Buffalo Fried Chicken

Cajun Spiced Beef Cheek, Chimmi Churri (GF)

Fennel & Apple Slaw (GF)

Mac & cheese

Grilled Corn, Parmesan (GF)

Green Beans, Almond, Lemon Butter (GF)

Asian Banquet

Soy Caramel Glazed Pork Belly, Rice Noodles, Pickled Veg (GF)

Lime & Coconut Mussels, Coriander (GF)

Goat Curry, Schulz Organic Yoghurt (GF)

5 Spiced Duck Salad, Cashew, Nuoc Mam (GF)

Fragrant Rice (GF)

Christmas

Garlic & Lemon Roast Lamb Shoulder, Carrot Puree, Yoghurt (GF)

Turkey, Cranberry Jus (GF)

Prawns, Cocktail Sauce (GF)

Honey Roast Pumpkin, Lentils, Fetta (GF)

Potato Gratin (GF)

Green Beans, Almond, Lemon Butter (GF)

Orange & Pickled Fennel Salad (GF)

Dessert

Chocolate Parfait, Chocolate Soil, Honeycomb, Candied Mint (GF)

Lemon Curd, Short Bread, Meringue, Raspberry Coulis

Sticky Date Pudding, Prune Puree, Butterscotch, Mascarpone

Macaroons (GF)

Canape

Sausage Rolls, Tomato Sauce

Macaroni & Cheese Croquettes, Bourbon BBQ

Sun Dried Tomato Arancini, Herb Aioli

Chicken Satay Skewers (GF)

Falafel, Beetroot Relish (GF)

Thai Chicken Spring Rolls, Nouc Mam