



SEATED MENU – minimum 12 people

Alternate drop;

\$45 selection of 2 main and 1 dessert

\$50 selection of 1 entrée and 2 main

\$65 selection of 1 entrée, 2 main and 1 dessert

Additional \$5 for extra selection

Additional \$5 for coffee or tea of choice and petit fours

Entrées Selection

- Tasting plate of oyster 2 ways, beef salad and mushroom arancini
- Tuscan chicken skewers with lemon scented cous cous
- Salt and pepper squid served with garden salad and lime aioli
- Pork belly with apple fennel walnut salad and apple puree
- Toasted ciabatta topped with fresh tomatoes salsa, balsamic glaze, fetta and crispy basil (Vegetarian option)
- Wild mushroom risotto served with shaved parmesan and truffle oil (Vegetarian option)

Mains Selection

- Grill barramundi served with confit garlic mash, broccolini and burnt capers butter dressing
- Scotch beef fillet served with potatoes gratin, asparagus and RBG Romesco sauce
- Cheesy asparagus stuff chicken breast w lemon cream sauce, blistered cherry tomatoes and roast gourmet potatoes
- Pork fillet w scalloped potatoes, grill zucchini, crispy beet root chips, and creamy Dijon sauce
- Sweet potato and Portobello stack served with chimichurri (Vegetarian option)
- Vegetarian linguine pasta in rich Napolitano sauce and seasonal veg (Vegetarian option)

Dessert Selection

- Blueberry cheesecake served with berry compote and mango sauce
- Chocolate fondant served with chocolate ice cream, chocolate sauce and fresh strawberry
- Strawberry pannacotta served with nut crumble and fresh seasonal fruits
- Individual trio gourmet cheese platter