

GROUP MENU

Minimum 30 people

80+ guests require alternate drop menu

2 MAIN 2 DESSERT

alternate drop | 55
guest choice | 70

1 ENTRÉE 2 MAIN 1 DESSERT

alternate drop | 65
guest choice | 80

2 ENTRÉE 2 MAIN 2 DESSERT

alternate drop | 75
guest choice | 90

ENTRÉE

TRUFFLE MUSHROOM ARANCINI (V)
tomato sugo, aioli, fresh parmesan

CAPRESE SALAD (V)(GF)
fig balsamic, bocconcini, heirloom tomato,
fresh basil, pickled onion

TERIYAKI TOFU (VE)(GF)
pawpaw and crunchy apple slaw, bean sprouts,
fried shallots, peanut dressing

YODER SMOKED BEEF BRISKET (GF)
potato rosti, smashed peas, fig jus

MOROCCAN CHICKEN (GF)
quinoa, currants, chickpea, feta, cucumber,
lemon turmeric yoghurt

SIDES

CIABATTA BREAD ROLLS WITH BUTTER | 1.5PP

SALAD GREENS | 3PP
maple mustard dressing

ROASTED GARLIC CHAT POTATOES | 5PP

MAIN

BEEF FILLET (GF)
garlic chat potatoes, baby carrot, green beans,
red wine jus

ROASTED CHICKEN BREAST (GF)
potato rosti, blanched broccolini, blistered
cherry tomatoes, pumpkin cream sauce,
shaved parmesan

SLOW ROASTED PORK LOIN (GF)
apple and currant chutney, chive mash potato,
broccolini, apple cider jus

OVEN BAKED ATLANTIC SALMON (GF)
potato rosti, broccolini, roasted red pepper
sauce, basil oil

ROASTED MISO EGGPLANT (VE)(GF)
edamame purée, black rice, bok choy,
spring onion, peanut chilli crunch

DESSERT

CHOCOLATE LAVA CAKE
vanilla ice cream, cookie crumb,
chocolate sauce

LEMON CHEESECAKE (GF)
passion fruit coulis, coconut lemon crumble

BANOFFEE SLICE
banana, caramelised milk, lime, coconut rum,
shaved chocolate, chantilly cream

ETON MESS (GF)
smashed meringue, mixed berry compote,
chantilly cream, passion fruit coulis

COCONUT CHIA PUDDING (VE)(GF)
coconut cream, mango compote, coconut
lemon crumble



COCKTAIL HOUR | 10PP

ADD ON ANY 2
COCKTAIL FOOD
OPTIONS FOR
1 HOUR OF SERVICE
BEFORE YOUR DINNER