

GROUP MENU

Minimum 30 people

80+ guests require alternate drop menu

2 MAIN 1 DESSERT

alternate drop | 55
guest choice | 70

1 ENTRÉE 2 MAIN

alternate drop | 60
guest choice | 75

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

SPENCER GULF KING PRAWNS (GF)

tomato dill aioli, pickled fennel, cucumber salsa

MISO MUSHROOM (VE)(GF)

char-grilled mushroom, miso glaze, fried enoki, water cress

12 HOUR PRESSED LAMB (GF)

chimichurri, cauliflower purée, fried kale, za'atar

SOUS VIDE CHICKEN BREAST

pearl cous cous, cumin yoghurt, tomato salsa, crispy chickpeas

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, pumpkin cream, shaved parmesan

CHAR-GRILLED PORK CUTLET (GF)

duck fat potato galette, leek purée, asparagus, apple-cranberry chutney

OVEN BAKED ATLANTIC SALMON (GF)

potato rosti, broccolini, romesco sauce, crispy leek

SPICED ROASTED CAULIFLOWER (VE)(GF)

red pepper hommus, drunken currants, chimichurri, fried kale

DESSERT

CHOCOLATE LAVA CAKE

vanilla ice cream, cookie crumb, chocolate sauce

LEMON CHEESECAKE (GF)

passion fruit coulis, coconut lemon crumble

STICKY DATE PUDDING

butterscotch sauce, vanilla ice cream, biscoff crumb

SMASHED PAVLOVA (GF)

mixed berry compote, raspberry cream, pistachio crumb

COCONUT CHIA PUDDING (VE)(GF)

coconut cream, mango-strawberry compote, toasted coconut

**COCKTAIL
HOUR | 10PP**

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