

GROUP MENU

Minimum 30 people

80+ guests require alternate drop menu

2 MAIN 1 DESSERT

alternate drop | 60
guest choice | 70

1 ENTRÉE 2 MAIN

alternate drop | 65
guest choice | 75

1 ENTRÉE 2 MAIN 1 DESSERT

alternate drop | 75
guest choice | 85

2 ENTRÉE 2 MAIN 2 DESSERT

alternate drop | 85
guest choice | 95

ENTRÉE

TOMATO BASIL ARANCINI (V)

tomato sugo, aioli, fresh parmesan

12 HOUR PRESSED LAMB (GF)

chimichurri, cauliflower purée, fried kale, za'atar, jus

FRIED GNOCCHI (V)

smoked pumpkin purée, whipped ricotta, basil, pangrattato

CAPRESE SALAD (V)(GF)

fig balsamic, bocconcini, heirloom tomato, fresh basil, pickled onion

SPENCER GULF KING PRAWNS (GF)(DF)

tomato dill aioli, pickled fennel, cucumber salsa

BRAISED PORK BELLY (GF)(DF)

master stock pork, spiced hot honey, crispy shallots, spring onion

SOUS VIDE CHICKEN BREAST (GF)(DF)

Mediterranean pearl cous cous salad, crispy chic peas, cumin yoghurt

SIDES

CIABATTA BREAD ROLLS WITH BUTTER | 2PP

SALAD GREENS | 4PP

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, roast capsicum cream, shaved parmesan

CHAR-GRILLED PORK CUTLET (GF)

salt and vinegar potatoes, leek purée, asparagus, apple-cranberry chutney

OVEN BAKED ATLANTIC SALMON (GF)

potato rosti, broccolini, romesco sauce, crispy leek

CHIMMICHURRI CAULIFLOWER (VE)(GF)

romesco sauce, chat potatoes, broccolini, fried kale

DESSERT

CHOCOLATE LAVA CAKE

vanilla ice cream, oreo crumb, chocolate sauce

RASPBERRY CHEESECAKE (GF)(V)

mixed berry coulis, chocolate crumb

STICKY DATE PUDDING

butterscotch sauce, vanilla ice cream, biscoff crumb

SMASHED PAVLOVA (GF)

mixed fruit compote, passion fruit cream, lime, toasted coconut

COCONUT CHIA PUDDING (VE)(GF)

coconut cream, mango-strawberry compote, toasted coconut

**PRE-DINNER
BITES | 12PP**

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