

Function Menu

OPTION 1

\$90.00 per head three courses

ENTRÉE

Tasting platters to share

Garlic, sea salt, rosemary, parmesan focaccia.

Piatti di salumi (selection of cold cuts).

Pasta of the day.

Assortment of beef, seafood & vegetarian dumplings.

Beetroot salad, with goats cheese and walnuts.

Fried spiced chicken ribs.

Arancini of the day.

MAIN COURSE

Order taken on the day

Spicy fish cakes with kaffir lime dressing.

Baked cannelloni with spinach & ricotta filling.

Lamb ribs flavoured with chilli cumin coriander, eggplant salad.

Chargrilled lamb rump, with fetta salad.

Stir fry eggplant in ginger, garlic, shallots, chili and tofu.

Risotto of Asparagus & Fontina cheese.

Ravioli of pumpkin with butter parmesan sauce.

Risotto of sausage, fennel & chili.

Potato gnocchi with lamb ragout.

Home made tagliatelli with meatballs, tomato sugo.

Nut crusted fillet of rockling with pickled eggplant.

Spiced yellow curry of duck leg with jasmine rice.

Pizza anchovies, kalamata olives, tomato and chili.

Spicy Stir fry Thai basil chicken with steamed rice.

Steamed fillet of barramundi, caramelized soy & Asian greens.

Pan Roasted fillet of john dory caper butter see & mash potato.

DESSERT or CHEESE

Order taken on the day

Baked vanilla milk custard with caramelized pear.

Vanilla panna cotta.

Tiramisu.

Pavlova with cream and berries.

Nougat Semi freddo.

Sticky date and pear with butterscotch sauce.

Cheese with biscuits.

Sorry, no variations.

Menu subject to change due to produce availability.

Meals will be charged for if wait-staff are not made aware of allergies.

Please notify your waiter of food allergies as not all ingredients are listed.

Function Menu

OPTION 2

\$120.00 per head three courses

ENTRÉE

Platters to share

- Garlic and sea salt foccacia /Proscuitto pizza, Herb foccacia.
- ½ Shell scallops with sweet and sour dressing, crispy pork belly.
Fried calamari with rocket salad.
- 4 Raw tastes of the ocean (European flavors of raw fish).
Thai style fish cakes with kaffir lime dressing.
- Steamed home-made seafood sui mai with chili sauce.
Natural Oysters, with dipping sauces.
- Beetroot salad with goats cheese & walnuts.

MAIN COURSE

Guests select on the day

- Steamed barramundi, ginger caramelized soy, chili & Asian greens.
- Stir fried prawns in ginger, garlic & macadamia nuts, with steamed rice.
- BBQ 3+Wagyu Scotch fillet steak, with peppercorn sauce.
Ravioli of Lobster, saffron, with citrus butter sauce.
- Nut crusted Fillet of Rockling, with pickled eggplant
- Ravioli of pumpkin and ricotta, butter parmesan sauce.
- Vegetarian dumplings, with dipping sauces
- Risotto of sausage, fennel and parmesan.
- Potato gnocci gratin in four cheese sauce.
- Pan roasted spatchcock, with corn and chorizos salsa.

DESSERT or CHEESE

Guests select on the day

- Pavlova with cream, berries and passionfruit
- Vanilla panna cotta, rose strawberry jelly & mixed berries
- Mascarpone cheesecake, banana and butterscotch sauce
- Nougat semi freddo ice cream
- Affogato, with espresso coffee and Frangelico.
- Tiramisu
- Cheese of the day, with quince paste, walnuts and crackers
- Sticky date pudding, butterscotch sauce
(menu may vary on the day due to produce availability).

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Function Menu

OPTION 3

\$135.00 per head

A grazing menu,
All you can eat comprising of a selection of tastes on platters to share
(pre-selection recommended prior to function)

Salami sausage pizza.
Pizza Margherita.
Crumbed artichokes.
Arancini of the day.
Meatballs with tomato sugo.
Crumbed mozzarella bruschetta with tomato, basil & olives.
Steamed vegetarian dumplings.
Steamed beef dumplings.
Steamed scallop Sui Mai.
Fried prawn gyoza.
Lamb croquettes.
Roast beetroot with goats cheese.
Lamb ribs flavored with cumin, chili & coriander.
Baked eggplant parmigiana, tomato and parmesan bechamel.
Risotto of asparagus, peas and truffled pecorino.
Risotto of sausage, parmesan and chili.
Potato gnocchi with lamb ragout and mild chili.
Penne with bacon, spring onion, tomato.
Crumbed fish with tartare sauce.
Fried spiced chicken ribs.
Thai style fish cakes with sweet chili dressing Asian herb salad.
Beef / Chicken skewers.
Fries /Salads.
Baked milk & palm sugar custard, caramelized pear.
Vanilla panna cotta.
Pavlova.
Panna cotta.
Cheesecake.
Nougat semi freddo.
Nutella Tiramisu.
Coconut Crème brûlée.
Cheese platter.

Sorry, no variations.

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are not made aware of allergies.

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allergies as not all ingredients are listed.