



SET MENU OPTIONS

**Guests have a choice of up to three meals per course
for both alternate serve and pre-ordered functions**

ENTRÉE

HUNTER'S TERRINE OF VENISON, WILD BOAR AND RABBIT
TWICE BAKED GRUYERE SOUFFLÉ WITH CARAMELIZED ONION AND WATERCRESS
SALTED COD CAKES WITH PRAWN BUTTER AND EMERALD ROCKET OIL
HAND MADE GNOCCHI WITH TOMATO, CHORIZO, KALAMATA OLIVES AND BASIL
MANGO AND CANDIED MACADAMIA SALAD WITH WHITE BALSAMIC VINAIGRETTE
CONFIT DUCK ON SWEET PARSNIP, CRISP PEAR, BABY HERBS AND A POMEGRANATE GLAZE
FLASH FRIED SPICED SQUID SERVED WITH A SAMBAL AIOLI
CRYSTAL BAY PRAWNS WITH A ROASTED CAPSICUM AND MACRO HERBS IN A BISQUE CREME

MAIN

HIRAMASSA KINGFISH ON A SPRING RISOTTO OF ASPARAGUS, BABY PEAS, LEMON AND HERBS
WAGYU BEEF CHEEK WELLINGTON ON A WHITE SAUCE SOUBISE AND BITTER GREENS
BYRON BAY PORK BELLY WITH CELERIAC PUREE, APPLE AND SAGE AND AN ESCHALLOT SAUCE
VEAL SCALOPPINE ON WILD MUSHROOM RISONI WITH CAFÉ D PARIS BUTTER AND TRUFFLE OIL
CHICKEN SUPREME WITH TARRAGON ON CAULIFLOWER GRATIN WITH WILTED BABY SPINACH AND PAN JUICES
SPRING LAMB RACK IN LAVENDER AND HONEY ON A ROSEMARY RATATOUILLE
CHICKEN SCHNITZEL WITH KING PRAWNS & A SWEET CHILLI AND PESTO MORNAY ON BEER BATTERED CHIPS AND SALAD

DESSERT

LEMON TARTLET WITH ITALIAN MERINGUE AND PASSION FRUIT
VANILLA PANNA COTTA WITH FRESH MANGO CARPACCIO AND PISTACHIO PRALINE
STICKY DATE PUDDING WITH WARM BUTTERSCOTCH SAUCE & VANILLA BEAN
CHOCOLATE MOUSSE WITH KING ISLAND DOUBLE CREAM
CHEESE PLATTER WITH FRESH DATES AND CRISP FRUIT

A SELECTION OF BREADS FOR THE TABLE IS AVAILABLE AT A COST OF \$2 PER PERSON IN ALL MENU OPTIONS



2 COURSE MENU = \$35 (OPTION OF ENTRÉE & MAIN, OR MAIN & DESSERT)

3 COURSE MENU = \$40 (ENTRÉE, MAIN & DESSERT)

COFFEE CAN BE ADDITIONALLY SERVED AT THE END OF SERVICE FOR \$2

***GUESTS WISHING TO PREORDER RATHER THAN HAVE AN ALTERNATE SERVE
FUNCTION WILL INCUR AN EXTRA \$2 PER PERSON CHARGE***

VEGETARIAN MEALS ARE AVAILABLE ON REQUEST