

SET MENU

MINIMUM OF 20 GUESTS – Pre order & deposit of \$10 per head required
CHOICE OF 2 ENTREES & 2 MAINS, OR 2 MAINS & 2 DESSERTS - \$45
CHOICE OF 2 ENTREES, 2 MAINS & 1 DESSERT - \$55

INCLUDES BREAD ROLLS & SHARED SALADS

ENTRÉE

PECAN SALAD

lettuce, spring onion, fire roasted capsicum, pecans, cucumber, cherry tomatoes, crumbled feta, maple syrup dressing *ve gf*

PORK BELLY BITES

Smashed garlic potatoes & house made apple sauce *gf*

SOUTHERN FRIED CHICKEN TENDERS (4)

sriracha aioli

MAINS

300G GRAIN FED RUMP

creamy garlic mash, broccolini, jus *gf*

GRILLED HALOUMI STACK

roasted zucchini, eggplant, blistered cherry tomatoes, fire roasted capsicum, rocket, balsamic glaze *v vea*

CRISPY SKIN PORK BELLY

steamed rice, Asian greens, ginger, garlic & soy dressing *gf df*

MEDITERRANEAN GRILLED CHICKEN BREAST

roasted chat potatoes, dill & lemon Greek yoghurt dressing, grilled roma tomatoes, rocket, red onion & fetta salad *gf*

CARAMELISED SALMON

honey soy & sesame, rice, broccolini *gf df*

DESSERTS

JAM DOUGHNUT

dark chocolate ganache, strawberries, double cream

ESPRESSO MARTINI RIPPLE CAKE

coffee liqueur, choco ripple biscuits, cream, coffee beans, chocolate curls