

SUMMER SET MENU

\$60pp (breads, main and Dessert)
\$75pp (breads, entrée, main and dessert)

To start

Selection of pizza breads to share.

Choose One Entrée

Battered sweet and sour pork belly bites, house pickles

Cauliflower popcorn, tahini yoghurt dip, house pickles (V)

Ika Mata, chef choice fish of day, lime, salt cured fish, coconut, cherry tomato, cucumber, onion, lettuce, extra virgin olive oil

Choose One Main

Chicken schnitzel, garlic broccolini, beer battered spiral fries, house made cheese sauce

Salmon, brussel sprouts, butternut, gourmet potatoes, broccolini, beurre blanc sauce (GF)

Chargrilled sirloin steak, garden salad, beer battered spiral fries, creamy mushroom sauce (GFP)

Lamb shank, garlic minted peas, red port marrow gravy, mashed potato (DFP, GF)

Creamy chicken and bacon fettucine, spinach, field mushrooms, fresh parmesan

Pesto pasta, house made creamy basil pine nut pesto, cherry tomatoes, extra virgin olive oil, parmesan (VGP)

Sticky bourbon and honey glazed pork ribs, house made potato salad (GFP)

Pork Belly apple compote, garlic broccolini, mash, red wine jus, crackling (GF)

Choose One Dessert

Biscoff chesecake, salted caramel ice cream

Tiramisu, savoiardi, mascarpone, rum, Kahlua, coffee, cocoa

Coconut mousse, caramelized pineapple, mango sorbet (GF, DF)

Whittaker's chocolate mousse, whipped cream (GFP)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (DF) Dairy Free, (P) Possible

Maximum of 40 guests during peak times. If you are expecting more than 40 guests, we are more than happy to discuss options with you. Not all ingredients are listed. Please advise us of any dietary requirements.

A pre-order is required 7 days prior to the function.

This menu is subject to seasonal change