<u>Set Menu Options</u> – <u>seated dining. Minimum of 10 people</u>

<u>SET MENU 1 -</u> $35 per head

Entrée - to share

Garlic Bread (V)

Tapas Platter of pizza bread with olive tapenade, Tzatziki, guacamole, tomato salsa and beetroot relish (V)

Mains - your choice of

Stone and Wood Battered John Dory Fillets with chips and salad

New York Beef Burger with American cheese, speck bacon, tomato and onion relish, smoked paprika aioli and chips

Angus Rump Steak (GF)
with garlic mash, salad and mushroom jus

Potato Gnocchi with pumpkin, pea, spinach, sage and feta (V)

Chicken, Honey Roasted Pumpkin and Quinoa Salad (GF)
with chickpeas, capsicum, Binnori marinated feta
and peppered greens

SET MENU 2 - $44 per head

Entrée - your choice of

6 Hour Pork Belly and Crackling with Asian greens
and a shallot and ginger salsa (GF)

Fennel Salt Calamari and spicy mayonnaise (GF)

Goat's Cheese and Leek Tart with a shaved fennel and walnut salad,
cauliflower puree and truffle oil (v)

Mains - your choice of

Bouillabaisse of Atlantic Salmon Fillet (GF)
with prawns, mussels, kipfler potato and saffron rouille

Harissa Lamb Shoulder Pot Pie with apricot, chickpea and potato puree
and a fennel and minted pea salad

Rare Thai Beef Salad with tatsoi, shredded cabbage,
peanuts, cucumber, coriander, purple basil,
Vietnamese mint and lime (GF)

Pizza of haloumi, cherry tomato, broccoli, spinach and chilli pesto (V)

Spicy Southern Fried Chicken Burger with
chipotle mayo, lettuce, cheese and chips

SET MENU 3 - $49 per head

Entrée - to share

Garlic Bread

Mains - your choice of

Bouillabaisse of Atlantic Salmon Fillet (GF)
with prawns, mussels, kipfler potato and saffron rouille

Chicken Schnitzel with basil aioli, chips
and house made slaw

Pizza of garlic prawns, calamari, Spanish onion,
buffalo mozzarella, rocket and basil aioli

Scotch Fillet with roasted root vegetables,
cherry tomatoes and pepper sauce (GF)

Vegetarian Nachos with golden corn chips, cheese, a chunky tomato,
black bean and jalapeno relish, guacamole, and sour cream (GF)

Dessert - your choice of

Sticky Date Pudding with butterscotch sauce
and vanilla bean ice cream

Bread and Butter Pudding
with rhubarb compote and maple ice cream

Trio of Ice Cream (GF)

SET MENU 4 - $45 per head

Entrée - to share

Fennel Salt Calamari with chipotle mayonnaise (GF)

Three Cheese and Garlic Pizza (V)

Mains - your choice of

Beef Nachos, golden corn chips, guacamole,
sour cream and tomato salsa (GF)

The "Aussie" Beef Burger with cheese, bacon, beetroot,
tomato, lettuce, mustard, pickles and chips

Chicken Schnitzel with basil aioli,
chips and house made slaw

Potato Gnocchi with pumpkin, pea, spinach, sage and feta (V)

Smoked Salmon Salad
with avocado, celeriac, fennel, pear and spinach (GF)

Dessert - your choice of

Warm Apple and Sultana Crumble
with vanilla bean ice cream

Bread and Butter Pudding
with rhubarb compote and maple ice cream

Trio of Ice Cream (GF)

SET MENU 5 - $62 per head

Entrée - your choice of

6 Hour Pork Belly and Crackling with Asian greens
and a shallot and ginger salsa (GF)

Goat's Cheese and Leek Tart with a shaved fennel and walnut salad,
cauliflower puree and truffle oil (v)

Fennel Salt Calamari and spicy mayonnaise (GF)

Mains - your choice of

Harissa Lamb Shoulder Pot Pie with apricot, chickpea and potato puree
and a fennel and minted pea salad

Angus Rump Steak (GF)
with garlic mash, salad and mushroom sauce

Bouillabaisse of Atlantic Salmon Fillet (GF)
with prawns, mussels, kipfler potato and saffron rouille

Roasted Pork Belly (GF)
with crushed butternut pumpkin, currants, spinach
and a shaved Brussels sprout, apple and walnut salad

Potato Gnocchi with pumpkin, pea, spinach, sage and feta (V)

Dessert - your choice of

Warm Apple and Sultana Crumble
with vanilla bean ice cream

Sticky Date Pudding with butterscotch sauce
and vanilla bean ice cream

Trio of Ice Cream (GF)