SET MENU 1 - \$36 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

The "Aussie" Beef Burger with bacon, cheese, beetroot relish, tomato, lettuce, mustard and beer battered chips

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

Risotto of Asparagus, Fennel, Roasted Hazelnuts and Truffled Pecorino (v)

Cured Tasmanian Salmon Poke Salad with wasabi peas, avocado, wakame, Nori, pickled carrot, beetroot, brown rice and ponzu dressing (gf)

SET MENU 2 - \$45 per head

Entrée - your choice of

Pork Belly with a ginger chilli and pineapple caramel (gf)

Fennel Salt Calamari with chipotle mayonnaise (gf)

Honey Roasted Beetroot Salad with goat's cheese, roasted hazelnuts, pomegranate molasses (gf) (v)

Mains - your choice of

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

Black Sesame Crusted Atlantic Salmon Fillet with Shichimi Togarashi, mixed quinoa and zucchini flower salad and tahini yoghurt (gf)

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

6hr Miso/Soy and Seeded Mustard Lamb Shoulder with roasted kipflers, beetroot relish, crisp saltbush and crème fraîche (gf)

Pizza of artichokes, capsicum, eggplant, feta, black olives, garlic aioli (v)

SET MENU 3 - \$50 per head

Entrée - to share

Quatro Formaggi Pizza of shaved parmesan, buffalo mozzarella, gorgonzola, cheddar (v)

Mains - your choice of

Chicken Schnitzel with basil aioli, chips and house made slaw

Pizza of prawns, calamari, roast tomato, buffalo mozzarella, basil, lime aioli and parmesan

Black Sesame Crusted Atlantic Salmon Fillet with Shichimi Togarashi, mixed quinoa and zucchini flower salad and tahini yoghurt (gf)

Scotch Fillet with broccolini, cherry tomatoes, garlic potato mash and mushroom jus (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

Deconstructed Eton Mess smashed meringue, lemon curd, berries, candied pistachios and raspberry coulis (v) (gf)

Trio of Ice Cream (gf)

SET MENU 4 - \$48 per head

Entrée - to share

Fennel Salt Calamari with chipotle mayonnaise (gf)

Garlic Bread (v)

Mains - your choice of

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

Korean BBQ Pulled Pork Burger with toasted sesame seeds, kimchi, chilli, coriander, beer battered chilli fries

"Little Lost Lamb" Pizza with Moroccan roast lamb, haloumi, pumpkin, spinach, onion and rosemary

Risotto of Chicken Breast, Asparagus, Fennel, Roasted Hazelnuts and Truffled Pecorino (v)

Roasted Sweet Potato and Mushroom beetroot, pickled carrot, crisp eschallot, pickled ginger, wasabi peas and ponzu dressing (vegan) (gf)

Dessert - your choice of

Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream

Trio of Ice Cream (qf)

Belgian Chocolate Crème Brûlée and almond biscotti (v)

SET MENU 5 - \$62 per head

Entrée - your choice of

Pork Belly with a ginger chilli and pineapple caramel (gf)

Fennel Salt Calamari with chipotle mayonnaise (gf)

Honey Roasted Beetroot Salad with goat's cheese, roasted hazelnuts, pomegranate molasses (gf) (v)

Mains - your choice of

Squid Ink Linguine with calamari, tiger prawns, fish, chilli, coriander gremolata and Thai basil

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

Black Sesame Crusted Atlantic Salmon Fillet with Shichimi Togarashi, mixed quinoa and zucchini flower salad and tahini yoghurt (gf)

6hr Miso/Soy and Seeded Mustard Lamb Shoulder with roasted kipflers, beetroot relish, crisp saltbush, crème fraîche (gf)

Crisp Pork Belly and Sticky Ribs with carrot puree, spicy apple sauce and pickled vegetables (gf)

Risotto of Asparagus, Fennel, Roasted Hazelnuts and Truffled Pecorino (v)

Dessert - your choice of

Deconstructed Eton Mess smashed meringue, lemon curd, berries, candied pistachios and raspberry coulis (v) (gf)

Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream

Trio of Ice Cream (gf)