



Sit Down

PLATED

Start - Choose One

Freshly Baked Breads & butter **VG**
Damper, Bush Dukkha & Olive Oil **VG**
Naan Bread & Curry Butter **VG**

First - Choose One

Barramundi Sashimi, Wasabi Mayo, Orange, Mint & Coriander **GF**
Beef Ravioli with Mushroom Cream Sauce
Goat Cheese Arancini w/ Spicy Tomato Relish & Parmesan Reggiano **VG**
Quinoa & Sweet Potato Fritters with Smoked Salsa **VG**
Vegetarian Spring Rolls & Lemon Myrtle Chili Sauce **VG**

Second - Choose One

Lemon Chicken, Kale, Pine Nut, Parmesan & Sweet Potato Mash **GF**
Pork Belly with Butternut Pumpkin, Honey Glazed Carrots, Candied
Hazelnuts & Caramel Soy
Local Barramundi Cooked with Wild Rice, Green Beans, Sweet Pickled
Onions & Rosella Chutney
Braised Beef Cheeks with Baby Kale, Bush Dukkha, Hummus & Jus
Roast Cauliflower Steak with Thyme, Sweet Pickled Onions, Roasted
Pine nuts & Red Wine Jus **VG**
Lamb Cutlet with Rosemary, Garlic, Salt Bush & Curried Pumpkin **GF**

Third - Choose One

Lemon Meringue Tart, Berry Compote
Mud Cake, Chantilly Cream & Caramelised Strawberries
Ricotta Cheesecake, Caramelised Pear

2 Course
\$75 per person

3 Course
\$85 per person

Alternate Drop
\$8 per person

Minimum 50 guests

