



*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 Aranchini 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 & Caremel Soy  
Local Barramundi Cooked with Wild Rice, Green Beans, Sweet Pickled  
Onions & Rosella Chutney  
Braised Beef Cheeks with Baby Kale, Bush Dukkah, Hummus & Jus  
Roast Cauliflower Steak With Thyme, Sweet Pickled Onions, Roasted  
Pinenuts & 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  
\$65 per person

3 Course  
\$75 per person

Alternate Drop  
\$5 per person

Minimum 50 guests

