

SIT DOWN MENU

MINIMUM 20 PEOPLE

2 OR 3 COURSES

2 COURSE - ENTRÉE/MAIN OR MAIN/DESSERT

2 COURSES \$60 PER PERSON | 3 COURSES \$75 PER PERSON

PICK 2 OPTIONS PER COURSE

ENTREES

Tempura Prawns with avocado salsa

Lamb kofta with caponata

Haloumi salad

Moroccan Chicken Skewers with tomato salad

MAINS

Chicken Supreme with mash, asparagus and hollandaise wrapped in prosciutto and stuffed with spinach, feta and pine nuts

Beef tenderloin with sweet potato mash, broccolini and jus

Atlantic salmon with bok choy, kale, chats and pink peppercorn beurre blanc

Roast field mushrooms with garlic, ratatouille, rocket and parmesan crumb

DESSERTS

Crème Brulee

Sticky Date with butterscotch and vanilla ice cream

Chocolate torte with fudge sauce and boysenberry ice cream

New York Cheesecake with berry compote

PLEASE ADVISE OF ANY DIETARY RESTRICTIONS PRIOR TO BOOKING