

# Reduced Summer Menu

*20 to 35 people*

Function Room or Restaurant

2 Course Choice Menu (Entree and Main) @ \$57 p/p

2 Course Choice Menu (Main and Dessert) @ \$53 p/p

3 Course Choice Menu (Breads to share, Main and Dessert @ \$57 p/p

3 Course Choice Menu (Entrée, Main and Dessert) @ \$68 p/p

Serving of Wedding or Birthday Cake @ \$2.00 p/p

**\*Please note: Final numbers and payment of the food will need to be completed three days prior to your Booking date\***

## Entrée

### **Southern calamari**

Lemon pepper dusted, salad of fresh vegetables, shaved coconut, herbs and roasted peanuts, horseradish, nim jam dressing

### **Three cheese arancini**

mushroom and rosemary veloute, watercress, hazelnuts, parmesan, rosemary tuile

### **Beetroot cured Blue eye trevalla**

Pickled fennel, cucumber, pomegranate sorbet, citrus mousse, lemongrass dressing, mustard cress

## Mains

### **Rolled chicken roulade**

Spinach and herb filling, potato, mustard and truffle oil puree, Leeks, peas, smoked bacon, chive beurre blanc

### **Slow cooked Roland range lamb shoulder**

Butternut pumpkin gnocchi, salsa verde, sugar snap peas, hung yoghurt, fresh mint

### **Twelve hour roasted pork belly**

Maple roasted parsnips, red wine poached pear, butter braised savoy cabbage, dehydrated pork skin, chicken jus

### **Scotch fillet**

Served with potato, mustard seed and aged parmesan croquette, wilted baby spinach, tempura onion rings  
(cooked medium)

## Desserts

### **Caramelised Leatherwood honey parfait**

red wine macerated pears, walnut brittle, red wine sauce

### **Espresso crème brulee**

Prune and brandy icecream, coffee mousse cake, roasted hazelnuts

### **Black forest cake**

Dark chocolate mousse, cherry compote, chantilly cream, cherry gel, sour cherry sorbet, rice bubble crumb

### **Ice creams and sorbets**

Served with crisp tuiles. Ask your waiter for tonight's selection