

Reduced Winter 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

Rannoch Farm quail

Parsnip and red radish remoulade, sweet corn veloute, chorizo, parsley oil

Rolled belly of pork

Cauliflower puree, pancetta and parsley crumb, red wine and pear compote, chilli soy caramel, dehydrated pork skin

Mains

Roasted chicken breast

Pea and smoked ham hock risotto, confit chicken thigh, goats cheese croquettes, charred fennel

Slow cooked Roland range lamb shoulder

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

Macquarie Harbour Atlantic salmon

Sesame crusted, prosciutto wrapped sweet potato and fetta cake, crispy octopus, smoked paprika, roasted garlic aioli

Scotch fillet

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

All mains above served with seasonal vegetables

Desserts

Caramelised white chocolate mousse

Pistachio praline, crisp filo pastry, lemon and olive oil cake, lemon verbena sorbet

Espresso crème brulee

Prune and brandy icecream, coffee mousse cake, roasted hazelnuts

Honeycomb pannacotta

Rhubarb curd, orange and poppyseed cake, honeycomb crumb, dried rhubarb