

Seated Experience



Two courses \$45 per person / Three courses \$55 per person

Minimum of 20 people. Vegan available on request

entrée

Customised charcuterie Board

Our chef's selection of meats and cheeses all complemented with pickled vegetables, sourdough crostini, chutneys and olives.

main course

Please select 2 of the following – served alternately:

250g Sirloin Steak (gf) (cooked medium rare)

With artichoke puree, oyster mushroom, roasted baby carrot and a red wine jus.

Pan Fried Barramundi

With wasabi crème fraiche, pickled fennel, ginger gel, preserved lemon and shaved asparagus.

Supreme of Chicken

with fondant potato, carrot puree, pickled cauliflower, grilled broccolini and a passion fruit infused jus.

Grilled Pork Noisette

With burnt cauliflower puree, apple crisp, duck fat potatoes and a black pudding crumb.

Braised Beef Brisket

With a smoked onion puree, truffle mash, grilled asparagus and a red wine jus.

Tagliatelle Pasta

With sauteed wild mushrooms and sage, topped with truffle parmesan tuille.

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dessert

Please select 2 of the following – served alternately:

Profiteroles

Chocolate filled mini profiteroles with white chocolate tuille, hazelnut infused chocolate sauce, mixed berries and popping candy.

Pecan pie

With butterscotch filling, vanilla bean ice-cream and pineapple couli.

Vanilla cheesecake

With orange white chocolate sauce, strawberry sorbet and popping candy.

Shared Experience



**Items to be served down the centre of the table
\$45 per person**

includes

mains

Select 2 options

Herb Crusted Beef

Honey Glazed Half Roast Chicken (gf)

Rosemary and Mint Leg of Lamb (gf)

Roast Loin of Pork

sides

Select 3 options

Sauteed Button Mushroom (gf) With lemon whiskey.

Slow Roasted Beetroot (gf)

Rosemary Salted Chips (gf)

Pan Seared Green Beans (gf)

Kale and Quinoa Salad (gf)

Upgrade your package with these additional extras

Add a chef's selection, charcuterie board as entrée for an extra \$10 per head

Add dessert to finish for an extra \$10 per head