



Set Menu

Starter

Organic Warm Ciabatta Black Angus spiced butter

Entrée

Crispy Skin Pork Belly kim chi slaw & mandarin gel **GF**

Salt & Pepper Calamari dressed rocket, micro herbs & lime aioli

Local Trawler Prawn Spring Rolls soy mirin dipping sauce

Vine Ripened Tomatoes buffalo mozzarella, basil, EVOO, cracked pepper, balsamic & sea salt **V**

Mains

GROUP 30+, PLEASE SELECT TWO ENTRÉES & TWO MAINS TO BE SERVED ALTERNATE DROP

Stone/ Char Grill 200g Black Angus Eye Fillet truffle mashed potato & steamed seasonal vegetables with black angus jus **GF**

Stone/ Char Grill 300g Cape Grim Grass Fed Sirloin truffle mashed potato & steamed seasonal vegetables with black angus jus **GF**

Stone/ Pan Roasted Tasmanian Salmon Fillet truffle mashed potato & steamed seasonal vegetables with black angus jus **GF**

Tagliatelle Genovese slivered edamame beans, pesto, sautéed spinach & grana padano **V** Add Prawn | Add Chicken

Desserts

Vanilla Bean White Chocolate Crème Brule strawberry ripple ice cream **GF**

Sticky Date Pudding Rum butterscotch sauce, vanilla bean ice cream & home made honeycomb

Mint Chocolate Mousse

Food Pricing Per Person

2 COURSE	\$55	BREAD MAIN
3 COURSE	\$70	BREAD MAIN DESSERT
3 COURSE	\$80	BREAD ENTRÉE MAIN
4 COURSE	\$90	BREAD ENTRÉE MAIN DESSERT

Drinks Package

OPTION 1: \$39 PER PERSON (3HR)

Amadio Sparkling Brut– Adelaide Hills, SA

Brygon Estate Wines “Outlaws Range”- Multi Region

Chardonnay | Sauvignon Blanc

Shiraz | Cabernet, Merlot

Local Beers & House Beer On Tap

Juices & Soft Drinks

Each additional 1/2 hour is \$4.5pp

OPTION 2: \$55 PER PERSON (3HR)

Chandon Sparkling Brut– Yarra Valley, VIC

Shaw & Smith Sauvignon Blanc– Adelaide Hills, SA

Brygon Estate Semillon Sauvignon Blanc– Margaret River

Pepperjack Shiraz– Barrosa Valley, SA

Pepperjack Cabernet Sauvignon– Barrosa Valley, SA

James Boags Lite, Crown Lager, Fat Yak Pale Ale, Rekordelig Apple Cider

House Beer On Tap

Juices & Soft Drinks

Each additional 1/2 hour is \$5.5pp

OPTION 3: BAR TAB

Choose from our beverages menu and be charged on consumption basis





Cocktail Party

Canapés Selection

Hot Dishes

- Moroccan Spiced Meat Balls
- Lamb Kofta spiced Labana
- Tempura Prawns wasabi mayo
- Salt & Pepper Calamari lime garlic aioli
- Crispy Pork Belly sweet & sour chutney
- Vegetarian Curry Samosa dipping sauce ✓
- Chicken Satay Sticks peanut sauce & fried shallots
- Saffron & Pea Arranchini roasted capsicum relish ✓
- Buffalo Wings spicy chilli sauce & blue cheese dressing
- Pan Seared Scallops cauliflower purée & brioche crumbs
- Crumbed Black Angus Eye Fillet green curry & Japanese mayo



Cold Dishes

- Beef Tataki ponzu, pickled ginger & micro coriander
- Vanilla House Cured King Fish yuzu pearls & orange
- Smoked Herring Roe Caviar Blini sour cream & chives
- Rare Seared Beef horseradish, crostini, micro radish cress
- Local Trawler Prawns green paw paw salad, peanut & lime
- Black Angus Eye Fillet Beef Tatar truffle mayo & garlic chips
- House Cured Ocean Trout Blini salmon roe & crème fraiche

Substantial Dishes

- Grilled Lamb Cutlets salsa verde
- Coconut Prawns coriander rice & yellow curry
- Barbeque Pork Ribs house-made pineapple barbeque glaze
- Mini Black Angus Beef Burgers gherkin relish & Swiss cheese
- Crumbed Whiting Fillets shoestring fries & house made Tatar

Oyster Selections

- Bloody Mary Shooters
- Fresh Oysters finger lime
- Tempura Japanese mayo & Yuzo pearls
- Killpatric double smoked grilled bacon

Desserts

- Assorted Macaroons
- Chocolate Fudge Brownies
- Chocolate Mousse Cornets
- Passionfruit Tarts fresh berries
- White Chocolate Petite Creme Brulé
- Vanilla Panna Cotta w. passion fruit jelly

FOOD PRICING PER PERSON

\$40 P/ P: 5 DISHES + 1 SUBSTANTIAL DISH

\$50 P/P: 7 DISHES + 1 SUBSTANTIAL DISH

SAMPLE MENU ONLY

MENU CONTENT IS SEASONAL AND IS SUBJECT TO CHANGE

