



Plated meal

MINIMUM 20 PEOPLE

2 COURSES

\$73.50 PER PERSON

Choose 2 options per course

3 COURSES

\$83.5 PER PERSON

Choose 2 options per course

STARTERS

Choose 2 options

Confit duck with blue cheese and walnut salad with balsamic glaze

Sear scallop on potato and herb rosti with crispy black pudding and avocado puree.

Sundried tomato, spinach and feta filled mushroom

Roasted Thai beef salad with crispy noodles

MAIN SELECTION

Choose 2 options

Aged rosemary and mustard cured beef rib eye on truffle potato mash with port wine jus

Spinach and feta stuffed chicken breast, crispy polenta with cranberry relish

Pan seared market fish on homemade fettuccine cherry tomato and spinach sauce.

Oven roasted lamb rump on minted gourmet potatoes with red wine jus

**Vegetarian on request*

DESSERT

Choose 2 options

Homemade mixed berry cheesecake

Triple chocolate brownie

Tiramisu

Passionfruit roulade

Mini pavlovas

Citrus tart