

Set Menu 1

Select 1 entrée, 2 main, 1 dessert - \$60 p/p (min 40 people)

Set Menu 2

Select 2 entrée, 2 main, 1 dessert - \$68 p/p (min 40 people)

Set Menu 3

Select 2 entrée, 2 main, 2 dessert - \$75 p/p (min 65 people)

Single choice only. \$55 p/p (min 40 people)

Menu Selections

ENTRÉE

Hot & sour noodle soup with your choice of either prawns, chicken or vegetarian. (GF)

Warm salad of Brie, roast cherry tomato, ciabatta & olive tapenade. (GFA, Vegan avail)

Spicy prawn cocktail with avocado, iceberg lettuce & creamy dressing. (GF)

Wild mushroom risotto. (V GF) (Vegan available)

Arancini balls. Choose one variety: Chorizo & fetta; spiced sweet potato, bacon & vintage cheese.

Sticky Mongolian glazed beef meatballs with rice & fresh chilli on the side. (GF)

Hummus baked vegan moussaka (GF)

Oysters two ways – lemon & herb vinaigrette and Kilpatrick salsa. (GF)

MAIN

Marinated herb & lemon chicken breast – char grilled and served with a warm mushroom & tomato salad, rocket, potato & hollandaise sauce. (GF)

Sirloin beef, roasted to medium and served with creamy garlic potato bake, mixed greens & mixed peppercorn sauce. (GF)

Slow cooked lamb shank & vegetables on a potato & leek mash with green beans. (GF)

Whole baked wild barramundi en papillote, with fresh herbs and lemon, potatoes with butter and green beans. (GF)

Spicy chicken & prawn Thai Hot Pot with rice noodles & fresh vegetables. (GF) (V and Vegan available)

Pumpkin, cauliflower & chickpea curry with rice and warm flatbread. (V GF)

Cider roasted pork cutlets with apple & fennel, served with a creamy pepper sauce, broccoli and potato mash. (GF)

DESSERT

Honey macadamia cheesecake with fresh cream & toffee

Choc orange Jaffa cake (GF) with cream Chantilly

Cheese plate for 1 with Southcape brie topped with wild honey & toasted almonds, along with crackers and dried figs

Strawberry Cointreau mousse cake with cream & raspberry coulis.

Fruit & custard tart with cream & raspberry coulis.

Banana walnut bread with cream & mango coulis. (GF)

Decadent Red Velvet cake & cream

All menus include complimentary brewed coffee & tea

GF- gluten free / GFA- gluten free available / V- vegetarian