

SIT DOWN FUNCTIONS

THE WOW PACKAGE | \$120

INCLUDES 4-HOUR PREMIUM DRINK PACKAGE

canapés (3) & champagne on arrival
4 course menu | appetiser, entrée, main & dessert

choice of 3 wines from our premium wine selection

choice of 3 premium bottle beer
juice, sparkling water and soft drink

table linen, napkins & silver candelabras

3 COURSE MENU | \$75.90

3-HOUR DRINK PACKAGE | \$90.00

3-HOUR PREMIUM DRINK PACKAGE | \$100.90

choose from the function menu options:

(2) entrées, (2) main courses, (2) desserts,
all to be served alternatively

2 COURSE MENU | \$65.90

3-HOUR DRINK PACKAGE | \$90.90

3-HOUR PREMIUM DRINK PACKAGE | \$95.90

choose from the function menu options:

(2) entrées, (2) main courses or substitute entree for dessert
all to be served alternatively

vegetarian options are available on request

MENU OPTIONS

· COLD ENTRÉE ·

free range chicken, pistachio & bacon terrine

w saffron poached pear & olive bread

spanish prosciutto

grilled eggplant, buffalo mozzarella, ligurian olives, roma tomato
& red pepper dressing

yamba king prawns

w smooth avocado, baby cos, asparagus & pesto

fresh seafood plate

w sydney rock oysters, tasman smoked salmon
& yamba king prawns w zesty aioli & lemon

sydney rock oysters (6)

w chilli & lime dressing

MENU OPTIONS

· HOT ENTRÉE ·

queensland blue pumpkin & coconut soup

w warm baguettine

mushroom & spinach frittata

w cherry tomato, rocket & parmesan salad & balsamic

mediterranean grilled vegetable stack

w feta & tomato vinaigrette

spinach, ricotta & pine nut involtini

w roasted tomato sauce & fried basil

potato gnocchi

w smoked chorizo, red peppers, olives, tomato & chilli

crispy pork belly

w beetroot puree & pork & mushroom wontons

lamb kofta skewers

w chickpea & parsley cous cous & hummus flash

fried salt & pepper squid

w asian leaf salad & infused soya

prawn risotto

w sweet corn, lemon parsley & red harissa

caramelised onion & ricotta tart

w smoked salmon, baby leaf salad & rocket pesto

MENU OPTIONS

• MAIN COURSE - SERVED ALTERNATIVELY •

ny cut sirloin steak

w crispy kipfler rosemary potatoes & sundried tomato butter

chermoula lamb rump

w chickpea mash, tomato, braised beans & baba ganoush

scotch fillet

w garlic mash, broccoli, roast tomato & port wine jus

angus rump fillet

w zucchini, potato rosti, asparagus & red wine jus

milk-fed veal rib eye

w chat potatoes ratatouille & béarnaise sauce

pork cutlet w roasted baby potato's, zucchini, capsicum

w cucumber lime salad

lemon & herb chicken breast

w fondant potato, sugar snaps & roasted cherry tomato
& mustard cream sauce

tasmanian salmon fillet

w smashed chervil butter potato's, asparagus & green pea sauce

seared barramundi fillet

w white bean, spinach mash, cucumber corn & chilli salsa

MENU OPTIONS

• DESSERT •

served alternatively

sticky date pudding

w butterscotch sauce & ice cream

chocolate & walnut brownie

w chocolate ice cream & strawberry coulis

coconut & palm sugar pannacotta

w fresh strawberries & mango coulis

flourless chocolate cake

w anglaise & raspberry compote