



## FUNCTION DINNER MENU

Select your own menu from options 1-3 below, plus two pre-selected side dishes from the below menu items:

1. Three course menu, with two choices of each entree, main and dessert \$67.00 per person
  2. Three course menu, with three choices of each entree, main and dessert \$69.00 per person
  3. Four course menu, soup followed by three choices of each entree, main and dessert \$79.00 per person
- (Please note: Tea and Coffee are an additional \$4.00 per person)

### TO BEGIN

#### SOUP OF THE DAY

Chef's special, warm bread

#### SMOKED BEEF TENDERLOIN

served with celeriac puree, horseradish cream and port wine jus

#### VODKA CURED SALMON ( DF)

with citrus salad, pickled grapes and avocado mousse

#### COCONUT RISOTTO

served with tomato relish and sugar snaps

#### TANDOORI CHICKEN THIGHS

served with mint yoghurt and cucumber salad

### MAIN EVENT

#### MARKET FISH

nicoise style

#### PAN FRIED PORK LOIN

served with sauerkraut and apple sauce

#### PAN ROASTED BEEF RUMP ( DF on request)

served with parsnip puree, polenta and baby carrots

#### CONFIT DUCK SALAD (DF)

served with quince dressing and toasted walnuts

#### MUSTARD RUBBED LAMB RUMP

served with smoked paprika potatoes and vine tomatoes

#### CHICKPEA CURRY

with cumin rice, papadum and mango relish

#### CAULIFLOWER AND HALLOUMI STACK

served with soba noodles, peppers and pesto

### SWEET TEMPTATIONS

#### BAKED ALASKA ON FIRE

with a berry coulis

#### ROASTED PEACH AND THYME CHEESECAKE

with honeycomb on a graham cracker crust

#### PINEAPPLE CARPACCIO (DF)

served with lime sorbet and blueberries

#### PEANUT SNICKER LOG

served with white chocolate soil and apricot jelly




#### ICE CREAM AND SORBET ( on request)

Chef's special, changing daily

#### SELECTION OF 2 CHEESES ( on request)

with fruit quince jelly, toasted nuts and crackers

### SIDES (\*pre-select two for the entire function)

- a. Market seasonal vegetables (  DF on request)
- b. Shoestring fries with aioli 
- c. Garden Salad  (DF)

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist.  
Menu subject to change.

GST included

