

Function Menus

\$55 per person, choose two entree, two mains and two desserts

\$40 per person, choose a shared starter, two mains and a dessert

\$35 per person, choose two mains and a dessert (this option is ideal for youths in conjunction with adults having the \$55 set menu)

\$30 per person, choose two mains alternate drop and either a shared starter or a dessert (This option is only available Sunday to Thursday)

\$25 Lunch time special choose one main and one dessert

Shared Starters

1. House-made Italian style bread with seasonal dips
2. Chilean style Empanadas served with fresh salsa
3. Parmesan, sun dried tomato Arancini with fresh rocket salad and garlic aioli (v)
4. Garlic bread

Entrée choices

1. Fresh fish ceviche w. hot sesame oil ginger and soy sauce (gf)
2. Warm couscous salad with Mediterranean vegetables and grilled halloumi cheese (v.gf)
3. House cured meats w. freshly baked bread and anti pasti
4. Velvet carrot and ginger soup (or any seasonal soup of your choice) (v.gf)
5. Parmesan, sun dried tomato Arancini with fresh rocket salad and garlic aioli (v)
6. Chilean style Empanadas served with fresh salsa
7. Calamari seasoned in freshly ground spices and served with seasonal salad

Main Course Choices

1. Mediterranean style stuffed chicken breast served on a bed on white wine and parmesan risotto
2. Pan seared salmon with pea puree, tomato marmalade and beurre blanc sauce
3. Slow cooked Beef Cheeks with parsnip puree and almond broccoli
4. **Slow smoked BBQ Brisket with potato mash & spicy slaw
5. Grilled Pork Eye Fillet with creamy parsley polenta, seasonal vegetables and jus
6. Tortillas with striploin beef, black bean puree, paprika spiced rice and fresh salsa
7. **Whole Sirloin cooked to perfection at low temperature served medium to medium rare with truffled potato gratin, seasonal vegetables and sherry jus
8. Chefs choice seasonal beef burger served in a soft bun with fries
9. Cider battered Fish served with house-made tartare sauce with fries and salad
10. Traditional Hungarian goulash served with spätzle and freshly baked bread
11. **Roast Pork and crackle served with roast potatoes, seasonal vegetables and jus

Dessert Choices

1. Mousse au chocolat with blue berry sauce and hazelnut praline
2. Classic lemon tart with flamed meringue
3. Italian Tiramisu w. coffee syrup & cocoa powder
4. Classic vanilla panna cotta with berry compote and toasted pistachio nuts
5. A Trio of seasonal ice creams or sorbets
6. **Traditional Austrian apple strudel served with vanilla ice cream
7. **Sticky date pudding served with hot caramel sauce and fresh cream

** These dishes can only be served with a minimum of 10 people ordering this option

A cake fee of \$2 per person is payable for cake service.