

FUNCTION MENUS

(At least 4 days' notice is required for these menus)

FUNCTION MENU 1 \$30 PP

(one option from each course)

Entrees

Gremolata risotto balls, Skordalia puree & pistou sauce (GF)
Roasted tomato & caramelised onion tart
Corn blinis, speck, avocado, tomato salsa

Mains

Parmesan crusted chicken breast, sautéed baby potatoes, rocket, cress & parmesan salad.
Smoked Indian cod, pea chutney, apple & fennel salad. (GF)
Thai beef salad with vermicelli noodles. (GF)

Desserts

Vanilla & cardamom Crème brûlée, macerated strawberries, coconut tuille. (GFA)
Tiramisu, Kahlua syrup, blackberry coulis
Vanilla meringue nests, Chantilly cream & fruit. (GF)

FUNCTION MENU 2 \$40PP

(one option from each course)

Entrees

Fish goujons, yuzu mayonnaise, Asian salad. (GFA)
Sweet potato, chicken & water chestnut dumplings, sweet chilli sauce. (GF)
Pork & prawn spring rolls, Nuoc Cham dipping sauce.

Mains

Karaage chicken, wild rice, bok choy, coconut miso dressing. (GF)
Tempura fish, hand cut chips, tartare sauce, garden salad. (GFA)
Harvest bowl of wild rice, asparagus, broccolini, tomato, cucumber, eggplant, pumpkin, coconut dressing. (GF)

Desserts

Chocolate brownie, chocolate sauce, vanilla ice cream. (GF)
Blackberry & apple tart, Chantilly cream.
Lemon curd & apple parfait, calvados cream. (GF)

FUNCTION MENU 3 \$50 PP

(one option from each course)

Entrees

Szechuan pepper a salt squid with chilli jam. (GF)
Mini sushi with chilli sake prawns, kewpie mayonnaise, wakame & pickled ginger. (GF)
Chermoula spiced chicken & haloumi skewers, pearl couscous. (GFA)

Mains

Char sui pork belly, sweet potato mash, quince & apple chutney, spinach & radish salad. (GF)
Barramundi with lemon dukkha, wilted spinach, baby tossed potatoes, tom yum broth. (GF)
Crisp butterflied chicken, rocket & bean salad, sundried tomato and olive salsa. (GF)

Desserts

Vanilla ice cream Snowball with Tia Maria caramel. (GF)
Crème caramel, berry gazpacho, mint glass. (GF)
Apple & Calvados Crème brûlée, apple shot & apple crisps. (GF)

FUNCTION MENU 4 \$70PP

(one option from each course)

Entrees

Char sui pork belly, pickled cabbage, confit rhubarb & shaved coconut. (GF)
King prawns, radicchio, guacamole, tomato salad, wasabi lime remoulade. (GF)
Duck parfait en croute, citrus jam.

Mains

Black seaweed & sesame crusted ocean trout, parsnip puree, broccolini, lemon beurre blanc sauce. (GF)
Fillet of beef, café de Paris butter, wild mushroom & goat's curd flan, roasted whole baby beets.
Cinnamon spiced duck breast, gingered sweet potato, spinach, peppercorn jus. (GF)

Desserts

Chilli chocolate tart with green tea ice cream, cherry compote, sesame wafers.
Ricotta donuts, raspberry jelly, fresh raspberries.
Strawberry jelly, strawberry coulis, Champagne cloud, rose scented cream. (GF)

FUNCTION MENU 5 \$80PP

(one option from each course)

Entrees

Tiger prawns, sorrel, pickled cucumber, charcoal wafer & lemon emulsion.
Chicken galantine with fig chutney.
Tartlet of creamed beetroot, shaved rare beef, horseradish cream & candied onion.

MAINS

Seared tuna, soba noodles, Japanese seaweed salad, sugar snaps, sweet ponzu dressing & lotus root crisps.
Lemon and rosemary pork fillet, chilli carrot puree, apple & green tea gel, prosciutto, pistachio crumble, caramelised apple & pork crackle popcorn.
Porcini-rubbed beef tenderloin, pommes anna, port wine jus, nashi pear salad.

Desserts

Galette of apple & mint opaline, with berry butter ice cream.
Chocolate sasha torte, vanilla & chocolate bavouris, chocolate ice cream, chocolate truffle.
Cranberry Bombe Alaska, watermelon gel, mixed berry compote & rosemary glass.

GF indicates that the dish is Gluten Free

GFA indicates the dish can be modified for a Gluten Free Diet