

Dinner Menu

Over 20 people

Function Room or Restaurant

2 Course Choice Menu (Entree and Main) @ \$71 p/p

2 Course Choice Menu (Main and Dessert) @ \$69 p/p

3 Course Choice Menu (Breads to share, Main and Dessert) @ \$74 p/p

3 Course Choice Menu (Entrée, Main and Dessert) @ \$88 p/p

Serving of Wedding or Birthday Cake @ \$3.00 p/p

Please note: Final numbers and payment of the food will need to be completed three days prior to your Booking date

Entrée

Southern calamari

Lemon pepper dusted, salad of fresh vegetables, bean shoots, herbs and roasted peanuts, horseradish mousse, house made sweet chilli sauce

Beef cheek croquettes

Chimichurri, mustard seed tuile, beetroot leaves, mustard mousse

Savoury churros

Fried and dusted with tomato and paprika salt, manchego mousse, corn relish, local basil

Sashimi of Blue eye trevalla

Crème fraiche, dill and lime dressing, avocado puree pickled cucumber, shaved radish, tapioca crackers

Mains

Sous vide Nichols chicken breast

Potato, leek and aged parmesan risotto, celeriac remoulade, sprout leaves, chicken skin crumb

Scotch fillet

Dry aged, potato, mustard seed and aged parmesan croquette, wilted baby spinach, tempura onion rings, red wine jus (**cooked medium**)

Slow cooked rolled belly of pork

Cauliflower puree, red cabbage jam, spice roasted florets of cauliflower, pork cheek wantons, crisp fried local kale

Sesame crusted Yellow fin tuna

Rice crusted sweet potato cake, pickled vegetable salad, ponzu sauce

Desserts

Espresso crème brulee

Mascarpone and vanilla bean ice cream, dark chocolate and buttermilk mousse

Peanut semi freddo ice cream

Peanut butter and miso mousse, whipped dark chocolate ganache, caramel sauce, miso roasted peanuts

Dark chocolate and hazelnut praline bar

Scented with Frangelico, salted caramel ganache, plum compote, cardamon shortbread crumb

Ice creams and sorbets

Served with crisp tuiles. Ask your waiter for tonight's selection