

Seated Package & Menu

2 courses

3 courses

Alternate serve per course

CHOICE OF ENTRÉE

Chicken liver mousse, green shallot crumpets, raisin jam

Steak tartare, anchovy cream, toast

Goat cheese tortellini, watercress pesto, black olives, cherry tomatoes

CHOICE OF MAINS

Beef fillet, pumpkin, charred onion, red wine jus *gf, df*

Corn fed chicken breast, spinach, mushroom, dates *gf, df*

Pan seared salmon, zucchini, cherry tomatoes, kipfler potato *gf, df*

Roast eggplant tart, goat curd, green onion oil, puffed grains *gfo, dfo, v, vgo*

CHOICE OF DESSERTS

Chocolate mousse, hazelnut sponge cake & strawberries *df*

Donuts, honey, cinnamon, star anise, pistachio

Pavlova, vanilla ricotta, berries *gf*

Malt custard, salted toffee, raspberry, almond crumb

SIDES

sides shared per table

Shoestring fries, rosemary salt *gf, df*

Mix salad, house dressing *gf, df*

Green bean, preserved lemon *gf, df*

ELEVATE YOUR EXPERIENCE

Enjoy Chef's selection arrival canapes

3 varieties, 3 pieces per person

v vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan,
vgo vegan option available, *dfo* dairy free option available

Sample menu, subject to change based on seasonality

