

PLATED MENU

ENTRÉES

DUSTED LEMON PEPPER CALAMARI

With mixed salad & tartar sauce

KAFFIR LIME & BASIL CHICKEN SKEWERS

With butter lettuce & mango chutney*

TRIO OF DIPS PLATTER & PITA BREAD

ARANCINI BALLS*

With Pumpkin, Feta, Spinach & Sun-dried
tomato, salad (gf) (v)

MINIMUM OF 50 PEOPLE

Served on a 50/50 alternate basis. Please
select two choices per course. Dietary
requirements must be given 10 days prior
to the day of the function.

*Denotes Gluten Free

MAINS

SLOW COOKED PORK BELLY*

With sundried tomato mash, chorizo, &
red wine jus*

SPICED ROAST BEEF

With roast vegetables and gravy (gf is
available)

BARRAMUNDI

Pan seared with roast potato, mixed salad,
lemon & tartar sauce (gf is available)

HERB AND PARMESAN PANKO CRUMBED CHICKEN BREAST

With seasonal salad & aioli

DESSERT

APPLE BLUEBERRY CRUMBLE CAKE

With cream

CHOCOLATE LAYERED MOUSSE CAKE*

With cream (gf)

Sticky date pudding