

Set Menu

(pre-selected and required for 22 or more guests.)

ADULTS/TEENS

2 Course \$40

3 Course \$50

CHILDREN (under 12)

1 Course \$20

2 Course \$30

shared entrees

Chefs selection arancini

Salt and Pepper Calamari

Fresh oven baked bread with balsamic and olive oil

mains

(pre-select two mains to be served sharing or alternating)

Gnocchi served with pumpkin and burnt butter sauce (GFO)

Braised beef cheeks with red wine jus and creamy mash.

Victorian Lamb rump served with lemon skordalia, minted pesto and dehydrated olives

Chicken Saltimbocca served with roasted brussel sprouts and chat potatoes with mushroom cream sauce

Pan Roasted market fish served with colcannon and lemon and chive Beurre Blanc

desserts

(pre-select two mains to be served sharing or alternating)

Coconut Panna Cotta served with mango coulis, and white chocolate shavings

Dark Jamaican chocolate and peanut butter brownie served with butterscotch sauce, baileys chocolate and hazelnut crumbs

Sticky Date Pudding smothered with caramel sauce & vanilla bean ice-cream

Deep fried churros smothered in cinnamon sugar and served with rich chocolate sauce

Optional add-ons

(must be pre-ordered)

to Start

Antipasto starters.

Choose to add our signature Antipasto platters to your package
\$65 Per Platter

sides

Leafy Green Salad \$18 per bowl

Rocket, Pear and Parmesan Salad \$23 per bowl

Crispy potatoes with garlic and rosemary \$28 per bowl

Green beans | goats cheese | lemon | shallot \$23 per bowl

Seasonal Vegetables \$28 per bowl

to finish

Sliced seasonal fruits on platters \$48 per platter

An assortment of gourmet cheeses, dried fruits and crackers
\$65 per platter