



## Entree

Saffron Arancini, Chorizo, Maffra Cheddar & Pea, Roasted Piquillo Sauce

Fusilli Pasta, Roast Chicken, Asparagus, Fennel & Vermouth Cream

Exotic Wild Mushroom Risotto, Swiss Brown, Enoki, Oyster, Truffle Oil (gf,vg, v\*)

Ricotta Gnocchi, Lamb Ragu, Grana Padano

House Made Spinach Cannelloni, Ricotta, Collard Greens & Roast Peppers (v\*,gf\*\*)

## Mains

Chicken Breast Supreme, Rosemary Chats, Grilled Leek & Asparagus, Chasseur Sauce (gf)

Lamb Rump, Potato Gratin, Winter Vegetables, Rosemary Jus (gf)

'Humpty Doo' Barramundi, Braised Fennel, French Beans,  
Crushed Baby Potato's, Romesco Sauce (gf)

Crisp Pork Belly, Confit Garlic, Cauliflower Skordalia,  
Apple Relish, Master-stock Jus (gf)

Confit Duck Cannelloni Carmelised onion - cured egg yolk, black cabbage - duck jus

## Desserts

Classic Tiramisu, Kahlua Ice Cream

Lemon Meringue Tartlet, Passionfruit Coulis & Vanilla Bean Ice Cream (gf)

Tonka Bean Pannacotta, Roasted Rhubarb, Almond Tuille (gf)

Chocolate & Almond Torte, Ganache, Guinness Ice Cream (gf)

2 Course \$55

3 Course \$65 *Minimu 40 persons*

Let us know if you have any special dietary requirements & we will attempt to assist where possible. Please note that we CANNOT guarantee the absence of trace elements of nuts, gluten & other allergens in our kitchen as menu items containing these are prepared in the same environment daily. (\*can be chosen as a main course option for vegetarian guests)

**Updated September 2023 \*\* Please understand prices are subject to change subject according to CPI & market supply charges\*\***

**Plating Wedding Cake \$3.5pp & Dressed \$4.50pp.**