

SIT-DOWN MENU

SERVED ALTERNATE DROP

\$65 PER PERSON—PLEASE CHOOSE TWO COURSES (MAIN + ENTRÉE OR MAIN + DESSERT) AND TWO DISHES IN EACH CHOSEN COURSE

\$75 PER PERSON—PLEASE CHOOSE TWO DISHES IN EACH COURSE (ENTRÉE + MAIN + DESSERT)

ENTRÉE

CRUMBED CALAMARI – with chili, lime aioli on a bed of rocket.

CHERMOULA CHICKEN TENDERLOINS – served over Couscous with Sweet Potato, Carrot & Currants.

VEGETARIAN AUMONIERE – homemade pastry basket with a creamy mashed potato base, filled with grilled vegetables and bocconcini (V).

LAMB SKEWERS – served with Garden Salad and Minted Lemon Yoghurt (GF).

GARLIC PRAWN SKEWERS – served on bed of Rocket with citrus dressing

MAIN

OVEN BAKED SALMON – with Crushed Sweet Potato, Seasonal Green Vegetables & Burr Blanc sauce (GF).

PHILADELPHIA CHICKEN – A plump chicken breast stuffed with garlic, cream cheese & parsley, lightly crumbed and fried, finished with Balsamic Jus. Served with Potato Gratin and Julienne Vegetables.

CRISPY SKIN, LEMON & ROSEMARY CHICKEN BREAST – with Crushed Potato & Bacon Cake, Kale, Blistered Tomatoes & Homemade Gravy (GF)

LAMB RUMP CONFIT – with Garlic & Thyme, served with Roasted Potatoes, Fresh Herbs, Broccolini and Red Wine Reduction (GF).

BEEF CHEEKS – slow cooked in a Beez Neez Honey Wheat Beer Sauce, served over Mash with Spring Onions & Sour Cream and Green Beans.

CHAR GRILLED PORTERHOUSE— 300g, served with mash, Asparagus & Wild Mushroom Sauce (GF).

DESSERT

HOMEMADE WARM BERRY CRUMBLE – with vanilla bean ice-cream or cream

TANGY LEMON TART – served with Vanilla bean ice cream or cream

DARK CHOCOLATE LAVA PUDDING – with Vanilla bean ice cream and berry coulee

ETON MESS – crushed meringue served with mixed berry compote and whipped cream (GF).

CHEESE PLATTER

All Dietary Requirements can be specifically catered to – please ask for further information