



Set Menus - 15 to 35 guests

Entrée & main: \$48.50/pers

Entrée, main and dessert: \$57.50/pers

ENTRÉES - SHARED PLATTERS

④ Garlic Sourdough Bread

Italian Charcuterie Board

Prosciutto di parma, sopressa salami, aged parmesan cheese, marinated olives, semi dried tomatoes served on a board with warm sourdough

Halloumi

Salt and Pepper Squid

Smoked Salmon and Avocado Terrine

BBQ Octopus

Rocket Parmesan Salad

MAINS - CHOICE OF

GF ④ Oven Baked Chicken Supreme

Wrapped in prosciutto on a Mediterranean légume compote

GF ④ Crispy Skin Atlantic Salmon Fillet

Served with summer squash and gremolata

Spaghetti Marinara

A selection of freshly cooked seafood sautéed with garlic and finished with napolitana sauce

Grain Fed Portehouse Steak

Served with sautéed green beans, galette potatoes and green pepercorn jus

GF ④ Crispy Skin Pork Belly

On buttered mashed potatoes with braised cabbage and Granny Smith apple glaze

Fettuccine Machiavelli

Flat ribbon egg pasta, pan tossed with sautéed prawns, field mushrooms, roast garlic, parsley, chilli and extra virgin olive oil

DESSERTS - CHOICE OF

Crème Brûlée

Traditional French custard with caramelized sugar top and fresh strawberries served with whipped cream

Bakes Ricotta Cheesecake

Served with whipped cream and vanilla ice cream

Sticky Date Pudding

Old recipe made by our head chef with homemade butterscotch sauce and vanilla ice cream

Flourless Chocolate Torte

Served with whipped cream and vanilla ice cream