



Set Menus - 15 to 35 guests

Entrée & main: \$42.50/pers

Entrée, main and dessert: \$52.50/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

Ⓞ GF Halloumi

Salt and Pepper Squid

Ⓞ GF BBQ Octopus

Ⓞ GF Rocket Parmesan Salad

MAINS - CHOICE OF

Fettuccine Machiavelli

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

Oven Baked Chicken Supreme

With warm rosemary and potato tart, steamed baby broccolini and chicken reduction

Ⓞ GF Crispy Skin Pork Belly

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

Beer Battered Barramundi Fillets

Served with seasoned fries, garden salad and homemade tartare

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

Ⓞ GF Flourless Chocolate Torte

Served with whipped cream and vanilla ice cream