



Set Menus - 15 to 35 guests

Entrée & main: \$48.50/pers

Entrée, main and dessert: \$57.50/pers

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### ENTRÉES - SHARED PLATTERS

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Ⓢ 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

Ⓢ BBQ Octopus

Ⓢ Smoked Salmon Nicoise Salad

Ⓢ Rocket Parmesan Salad

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### MAINS - CHOICE OF

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Ⓢ Crispy Skin Salmon Fillet

On aubergine and zucchini caponata with lemon and parsley gremolata

Spaghetti Marinara

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

King Island Beef Fillet

On buttered mash potatoes with wilted English spinach and Shiraz jus

Oven Baked Chicken Supreme

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

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### DESSERTS - CHOICE OF

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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