



Set Menus - 15 to 35 guests

Entrée & main: \$49.50/pers

Entrée, main and dessert: \$59.50/pers

ENTRÉES - SHARED PLATTERS

⑤ 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

Salt and Pepper Squid

Ⓞ BBQ Octopus

Smoked Salmon

Ⓞ Rocket Parmesan Salad

MAINS - CHOICE OF

Ⓞ Crispy Skin Salmon Fillet

on zucchini and dill fritters with lemon dressed watercress

Fettuccine Marinara

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

Ⓞ King Island Beef Fillet

On potato gratin, glazed Dutch carrots and Café de Paris butter

Ⓞ Oven Baked Chicken Supreme

With pumpkin purée, steamed broccolini and chimichurri sauce

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