

Function menu 1 minimum 20 pax

2 course \$40

Mains only \$28

ENTRÉE

PUMPKIN ARANCINI Filled with cheese and served on bed of tomato passata and parmesan

CHICKEN SATAY served on a bed of steamed rice and peanut satay sauce

MAINS

House-made Gnocchi served with roasted pumpkin, baby spinach, spring onion, parsley, chilli and garlic finished with parmesan cheese

Breaded Herb Lamb Rump served with sweet potato mash, broccolini and red wine jus

Turkey roulade Jamon wrapped turkey breast filled with a pumpkin and sage farce served on a bed of sweet potato galette, broccolini and seed mustard and honey cream sauce



Function Menu 2 minimum 20 pax

2 course \$50

Mains only \$32

ENTRÉE

Chicken Leek Pithivier served on a bed of rocket, roast pumpkin and pear salad with a mustard vinaigrette

Prawn and Avocado Remoulade Layer of Prawn, chive and dill mayonnaise on an avocado salsa served with a cocktail sauce

MAINS

Crispy Skin Pork Belly served with cauliflower puree, potato gratin and a radish apple and baby herb salad

Turkey roulade Jamon wrapped turkey breast filled with a pumpkin and sage farce served on a bed of sweet potato galette, broccolini and seed mustard and honey cream sauce

Tasmanian Atlantic Salmon oven baked and served with potato and spring onion hash brown, broccolini, garlic aioli, and basil pesto finished with flaked almonds



Function Menu 3 minimum 20 pax

2 course \$60

Main only \$39

ENTRÉE

Chorizo stuffed quail with pea mash and red currant jelly sauce

Spanish Prawn served in a sizzling pot with garlic, oil, chilli and parsley served with house-made bread

MAINS

Oven baked Barramundi served with Romesco sauce and leek risotto bake

Confit Duck Legs served on a potato rosti, apple jus, watercress and apple salad

Turkey roulade Jamon wrapped turkey breast filled with a pumpkin and sage farce served on a bed of sweet potato galeite, broccolini and seed mustard and honey cream sauce



Extras – add to any menu

Bread rolls \$3 per person

Garlic bread \$5 per person

Trio of dips – served with flat bread \$8 per person

Dessert

DESSERT – PICK 2 +\$18

CHOCOLATE AND ALMOND BROWNIE served warm with raspberry coulis, chocolate shard and raspberry sorbet

BAKED LEMON AND RASPBERRY CHEESECAKE served with Persian fairy floss and raspberry coulis

FRENCH STYLE BAKED LEMON TART served with passionfruit coulis and double cream

HOUSEMADE CHRISTMAS PUDDING served warm with crème anglaise and ice cream

CHEESE PLATE \$10 PER PERSON

Maggie Beer Brie

Gorgonzola

Vintage cheddar

Water crackers, Dried fruit, Bread crisps & Pear

