

MENUS

SIT DOWN MENU please choose 2 items from the below menu to be served alternate drop

ENTREES

MUSHROOM ARANCINI BALLS (v)

Crumbed risotto balls, Turkish almond sauce, crispy basil

STICKY TEQUILA

PORK RIBS

Corn & capsicum salsa, charred lime

MOROCCAN BEEF SKEWERS

Spiced cous cous, minted yoghurt

STUFFED PIMENTOS

Chilli labna, heart of palm, mango salsa

HERB & GARLIC BREAD (v)

Toasted with cheddar cheese

CHAR-GRILLED CHORIZO

Salsa rossa, flat bread

MAINS

SLOW ROASTED BEEF BRISKET

Sweet potato puree, parsnip crisps, Mange tout, port jus

RIB FILLET

British chip shop chips, microherb & capsicum salad, red wine jus

PAN FRIED BARRA (gf)

Clam ragout, prosciutto crumble, char-grilled asparagus, micro herb salad

PORK LOIN

Cider infused pork medallions, pepper brandy sauce, creamed potato mash, balsamic brussels

GARLIC CHICKEN (gf)

Crispy skin chicken, creamy garlic sauce, sautéed potatoes, vine ripened tomatoes

LINCOLNSHIRE SAUSAGES

Creamed potato mash, caramelised onion, Yorkshire pudding, jus

DESSERTS

CHEESE BOARD

Selection of Australian cheeses, quince, fresh and dried fruit, lavosh

OR

CHOCOLATE FONDANT

Cinnamon crumble, raspberries, whisky compote

BAILEYS CHEESECAKE

Oreo crumble, marshmallow, chocolate soil

2 course: \$55/person 3 course: \$65/person

Minimum 20 people

