

Premium



Menu Choice

2 Main Course
2 Dessert
\$57.00 Per Person

2 Entrées
2 Main Course
\$60.00 Per Person

2 Entrées
2 Main Courses
2 Desserts
\$68.00 Per Person

3 Entrées
3 Main Courses
3 Desserts
\$75.00 Per Person

2 Course Alternate Drop
2 Main Courses
2 Desserts
\$55.00 Per Person

3 Course Alternate Drop
2 Entrees
2 Main Courses
2 Desserts
\$68.00 Per Person

Entrée

(GF,V)

(GF,DF)

(GF,DF)

(GF,VG)

(GF,V,DF)

optional

Arancini— *Chef's special choice of freshly made Arancini*
Thai Style Scallop Ceviche— *Sliced fresh Scallops cooked in Lime Juice,*
Garlic & Ginger with a twist of Thai Spices and Herbs

Ginger Lime Prawn Cocktail— *Tiger Prawns tossed in Ginger Lime*
Dressing & Coriander

Vegetable Croquettes— *Handmade potato balls with a mix of Vegetables*
coated with Breadcrumbs

Sushi Rolls—*Vinegared Japanese Rice Rolled in Seaweed with Chicken,*
Seafood or Vegetarian Options

Main Course

Sous Vide Duck Leg—*Twice cooked and finished on the Grill, Served with*
Seasonal Vegetables and Plum & Ginger Sauce

Bass Strait Scotch Fillet— *On Potato Gratin, Asparagus & Thyme Jus*

Wild Clover Lamb Shank— *Slow cooked Shank with Mint Gravy,*
Rosemary Braised in Devil's Corner Pinot Noir. Served with Paris Mash

Grilled Pork Kassler 'Meander Valley'— *250g Smoked Pork Loin Cured*
Bacon served with Vegetables and Plum & Ginger Sauce

Pan Seared Tasmanian Salmon—*Served with Potato Galette,*
Lemon Garlic Sauce and Broccolini

Chef Selection of Arancini —*Balls formed in risotto rice and herbs.*

Dessert

(GF)

Chef's Selection Premium Mousse—*Cream Jelly layered under a*
Cookie Cream and topped with Coffee Cream Chocolate Mousse

Sticky Date & Walnut—*Decadent Chocolate Pudding filled with Chocolate*
Sauce, Served warm to release the Molten runny Chocolate

Chef's Selection Premium Cheesecake

Fresh Fruit & Cheese Platter— *Served with Whipped Cream*

Function Menus are set for a minimum of 10 People,
Any Number above 40 must be Alternate Drop

Menu prices are valid until 30th June 2025