

Premium Function



Premium Menu

2 Main Course
2 Dessert
\$55.00 Per Person

2 Entrées
2 Main Course
\$57.00 Per Person

2 Entrées
2 Main Courses
2 Desserts
\$62.00 Per Person

3 Entrées
3 Main Courses
3 Desserts
\$70.00 Per Person

2 Course Alternate Drop

2 Main Courses
2 Desserts
\$53.00 Per Person

3 Course Alternate Drop

2 Entrees
2 Main Courses
2 Desserts
\$60.00 Per Person

Soup
(GF,V)

Chef's Homemade selection

Entrée
(GF)

Prosciutto Scallops— *Pan Seared Scallop wrapped in Prosciutto with Beetroot Hummus, glazed with Chipotle Adobo Sauce*

Hawaiian Prawns— *On poke Salad*

(V)

Vegetable Croquettes— *With Spinach, Potato & Smoke Cheddar*

(GF,V)

Sushi Rolls— *Rollled Japanese Rice with mixed vegetable*

Main Course

Organic Nichols Half Chicken— *Grilled Nichols Chicken Breast with Korean slaw, Grilled Cob & Finished with Chefs Special Sauce*

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

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

Pork Cutlet 'Meander Valley'— *Served with Sweet Potato Puree, Seasonal Vegetables & Apple Cider Jus*

Pan Seared Tasmanian Salmon— *Served with Japanese Style mixed Veg And Teriyaki*

(V)

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

Dessert

Kahlua Cream Chocolate Mousse— *Cream Jelly layered under a Cookie Cream and topped with Coffee Cream Chocolate Mousse*

Chocolate Lava Cake— *Decadent Chocolate Pudding filled with Chocolate Sauce, Served warm to release the Molten runny Chocolate*

Chef's Selection Premium Cheesecake

(GF)

Fresh Fruit Salad— *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 2024