

FUNCTIONS MENU

10 PEOPLE OR MORE

Confirmation 48 hours prior

Alternate Drop

Choose 2 Main and 2 Dessert For Your Group

These will be placed on your table alternately.

\$50

Mains

Venison with sweet potato ravioli, chorizo stuffed medjool date
creamed leeks and beurre noisette

Peking inspired duck, mandarin pancakes, Asian leaves
and Schwan spiced duck cracker

Fish of the day, tortilla of salt cod and potatoes,
roast pepper beurre blanc

Double cutlet and belly of lamb, truffled potato puree,
bean hotpot, rosemary

Seared sirloin, parsnip puree, dauphine potatoes, kale,
black garlic, onion jam

Pork belly, fried nori crusted eggplant, ramen noodles,
chinese broccoli, ginger miso

Dessert

Marbled chocolate tart, strawberry cointreau ice-cream

Apple and cream cheese turnovers, chai ice-cream and sticky raisins

Coffee crème brûlée, macadamia nut mille feuille, honey caramel

Cinnamon donut, mandarin jellies, warm malt chocolate shake

Rhubarb and raspberry crumble, goat's milk custard, rhubarb sorbet

Choose 2 Entrée's and 2 Mains For Your Group

These will be placed on your table alternately.

\$55

Entrée

Fillet of sole, salmon mousse, fennel, crustacean essence

Brisbane Valley Protein Quail, potato blinis, pickled onion, roasted peppers

Seared Scallops, crab meat, house made linguini, garlic, chili, olive oil

Smoked kangaroo, cauliflower brulee, rosellas, bush dukkah, finger limes

Butternut pumpkin Risotto, stenby goats cheese, spinach

Mains

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creamed leeks and beurre noisette

Peking inspired duck, mandarin pancakes, Asian leaves
and Schwan spiced duck cracker

Fish of the day, tortilla of salt cod and potatoes,
roast pepper beurre blanc

Double cutlet and belly of lamb, truffled potato puree,
bean hotpot, rosemary

Seared sirloin, parsnip puree, dauphine potatoes, kale,
black garlic, onion jam

Pork belly, fried nori crusted eggplant, ramen noodles,
chinese broccoli, ginger miso

3 Course Meal

Choose 2 Entrée, 2 Main and 2 Dessert for your Group

These will be placed on your table alternately

\$65

Entrée

Fillet of sole, salmon mousse, fennel, crustacean essence

Brisbane Valley Protein Quail, potato blinis, pickled onion, roasted peppers

Seared Scallops, crab meat, house made linguini, garlic, chili, olive oil

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Mains

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roast pepper beurre blanc

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bean hotpot, rosemary

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black garlic, onion jam

Pork belly, fried nori crusted eggplant, ramen noodles,
chinese broccoli, ginger miso

Dessert

Marbled chocolate tart, strawberry cointreau ice-cream

Apple and cream cheese turnovers, chai ice-cream and sticky raisins

Coffee crème brûlée, macadamia nut mille feuille, honey caramel

Cinnamon donut, mandarin jellies, warm malt chocolate shake

Rhubarb and raspberry crumble, goat's milk custard, rhubarb sorbet

Please advise of any dietary requirements