

## **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**

Confit duck, Toulouse sausage, lentils and quince

Cone bay Barramundi, mussel and cashew risotto, cashew veloute

Double cutlet and belly of lamb, sweet potato and prune tagine, spinach and pine nuts

Seared Sirloin, 72hr Wagyu brisket, rösti, silver beet and parsnips

Smoked Kangaroo, bush tomato, lemon myrtle polenta, zucchini

48hr Pork belly, potato puree, golden raisins, smashed peas

#### **Dessert**

Fried white chocolate custard, potato peel jam with peach ice-cream

Frozen verjuice sponge, candied walnuts, port and blue cheese powder

Vanilla crème brûlée, wild berry compote, pistachio biscotti

Lime curd, mille feuille, meringue and lemon sorbet

Bitter sweet chocolate veloute, beetroot ice cream and candied ginger

## **Choose 2 Entrée's and 2 Mains For Your Group**

These will be placed on your table alternately.

**\$55**

### **Entrée**

Brisbane Valley Quail, celeriac, cranberries and honey glazed chestnuts

Seared prawns, leeks, roast garlic, radish, parsley coulis

Venison, pakora, red cabbage, compressed cucumber

Roast butternut pumpkin ravioli, burnt butter, sage

Soup de jour

House made linguini, seared scallops, crab meat, garlic, chilli, olive oil

Zucchini and pea risotto, spinach and parmesan

### **Mains**

Confit duck, Toulouse sausage, lentils and quince

Cone bay Barramundi, mussel and cashew risotto, cashew veloute

Double cutlet and belly of lamb, sweet potato and prune tagine, spinach and pine nuts

Seared Sirloin, 72hr Wagyu brisket, rösti, silver beet and parsnips

Smoked Kangaroo, bush tomato, lemon myrtle polenta, zucchini

48hr Pork belly, potato puree, golden raisins, smashed peas

### **3 Course Meal**

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

These will be placed on your table alternately

**\$65**

#### **Entrée**

Brisbane Valley Quail, celeriac, cranberries and honey glazed chestnuts

Seared prawns, leeks, roast garlic, radish, parsley coulis

Venison, pakora, red cabbage, compressed cucumber

Roast butternut pumpkin ravioli, burnt butter, sage

Soup de jour

House made linguini, seared scallops, crab meat, garlic, chilli, olive oil

Zucchini and pea risotto, spinach and parmesan

#### **Mains**

Confit duck, Toulouse sausage, lentils and quince

Cone bay Barramundi, mussel and cashew risotto, cashew veloute

Double cutlet and belly of lamb, sweet potato and prune tagine,  
spinach and pine nuts

Seared Sirloin, 72hr Wagyu brisket, rösti, silver beet and parsnips

Smoked Kangaroo, bush tomato, lemon myrtle polenta, zucchini

48hr Pork belly, potato puree, golden raisins, smashed peas

## **Dessert**

Fried white chocolate custard, potato peel jam with peach ice-cream

Frozen verjuice sponge, candied walnuts, port and blue cheese powder

Vanilla crème brûlée, wild berry compote, pistachio biscotti

Lime curd, mille feuille, meringue and lemon sorbet

Bitter sweet chocolate veloute, beetroot ice cream and candied ginger

**Please advise of any dietary requirements**