



Function Menu

Two course menu \$29.50 p/h - Three course menu \$34.50 p/h
Choose two dishes each from entrée, main and dessert for alternate drop

ENTRÉE

- Soup of the day** freshly made in house on seasonal produce and served with crunchy toasted ciabatta bread
- Lemon myrtle chicken tenders** served with a fresh tzatziki dressing on a bed of Asian salad
- Trio of house made dips** served with toasted Turkish pide
- Chicken and chorizo arancini balls** served on a bed of wild rocket and a creamy garlic sauce drizzled over the top (Vegetarian option available on request)

MAIN

- Chicken** - Filo pastry filled with cooked chicken, ham, blended cheese and plum sauce served with a creamy garlic and parsley sauce atop a seasonal vegetable stack.
- Fresh local fish** in a beer batter with steakhouse fries, salad and our home made tartare sauce
- Roast beef** slow cooked in a seeded mustard crust served with a seasonal vegetable stack and thick gravy.
- Twice cooked pork belly** served on a seasonal vegetable stack and a tomato chilli jam on top
- Roasted vegetable risotto** with spinach, pumpkin, red pepper & mushrooms topped with shaved parmesan cheese.
- Chicken Parmigiana** – In house made schnitzel topped with Italian-style Napoli sauce and a blend of cheese, served with your choice of chips and salad or seasonal vegetable stack.

DESSERT

- House made sticky date pudding** with butterscotch sauce and ice cream
- Home-made apple upside down cake** with ice cream
- Fresh fruit salad** with Chantilly cream
- Vanilla panna cotta** with wild berries, mango and raspberry coulis
- Home-made passionfruit cheesecake** with Chantilly cream