



Function Menu Selections

Entree

Home Made Soup of the Day

Lemon and Dill Crumbed Green Lipped Mussels

Marinated Lamb Skewers served with a House Made Tzatziki Sauce

Smoky Pork Hock Fritters served with a Mustard Cream Sauce

Chicken Crepinettes served with a Red Wine Vinegar Jus

Asparagus, Feta & Sun-dried Tomato Tartlet

Main

Partly Boned Duck filled with Veal & Sage stuffing served with a Mushroom Risotto

Oven Baked Chicken Breast filled with Bacon, Macadamia Nuts, Brie and Chives.

Thick Cut Roasted Porterhouse with a Mustard Crust, cooked medium and served with a Red Wine Jus.

Fish of the day.

Lamb Rump served with a Honeyed Balsamic Dressing.

Crispy Skin Atlantic Salmon topped with a Hollandaise Sauce.

Twice Roasted Pork Belly

(All mains are served with seasonal vegetables)



Function Menu Selections

Dessert

Lemon Citrus Tart

Warm Homemade Sticky Date Pudding

Pavlova topped with Chantilly Cream and Mixed Berries

Raspberry & Almond Tart

Please ask for other Dessert options if interested.

(Vegetarian/gluten free options available)

Menus selections subject to change

See "set course menus" attachment for prices