



GROUP MENU OPTIONS

\$10 chef's selection of three canapés on arrival

\$75 two course true choice menu

\$90 three courses true choice menu

bread with olive oil and Dukkah spice to start;

main course served with oven roasted lemon thyme potatoes and salads of rocket, cashel blue, pistachio, date and berry dressing to share;

tea or espresso coffee to finish.

entrée

two toned soup – jerusalem artichoke and parsnip, winter spiced butternut pumkin (GF) (V)

six oysters of the day served natural with a shallot and red wine vinegarette (GF)

baked harvey bay scallops, capsicum salsa, parmesan & dill crust, provencal salad

roasted boned quail, filled with wood fired chestnuts and sage, spiced apple jus (GF)

main course

tagine of sweet potato, chilli, black russian tomato, chick peas, toasted almonds, coriander, cous cous (V)

pan seared fillet of butterfish, braised purple and white carrots, spiced buerre blanc (GF)

braised western plains pork roulade, swede puree, cranberry jus (GF)

pan-seared duck breast, confit duck, date and vegetable spring roll, wilted cos, cinnamon and star anise jus

char gilled Hopkins river eye fillet, sweet potato, parsnip & tallegio dauphinoise, tuscan black cabbage, red wine jus (GF)

dessert

sticky date pudding, vanilla anglaise & salted caramel gelato

new york style cheesecake, pinot noir poached pear

selection of homemade gelato (GF)

individual serve of brie, quince paste, walnut bread

(GF) denotes gluten free (V) denotes vegetarian