

# **Function Menu One**

All menus include salads, mini breads loaves, coffee tea & chocolates

- \$60 per person:** Selection of one entrée, one main & one dessert  
**\$68 per person:** Selection of one entrée, two mains & one dessert  
**\$76 per person:** Selection of two entrees, three mains & two desserts

## **ENTRÉE**

### ***Chef's Mezze plate***

*Chorizo with basil pesto, seared salmon with pickle ginger, Kalamata olives, with semi-dried roma tomatoes & Persian fetta*

### ***Golden fried Fremantle squid***

*With mixed cress salad & hot pepper sauce.*

### ***Thai Marinated Chicken Salad***

*Tatsoi lettuce, cashew nuts, thai style dressing*

### ***Roma Tomatoes, Rocket & Bocconcini Salad***

*With white balsamic vinigerette & pink peppercorn essence*

### ***Pumpkin soup***

*With baby capers, parmesan & crème fraiche*

## **MAINS**

### ***Fish of the Day***

*Served with fresh seasonal produce*

### ***Chicken, Ham & Sage Involtini***

*With rosemary potatoes, green beans & sage jus*

### ***Char grilled Lamb Rump***

*With spiced chick peas, gremolata, buttered spinach & red wine jus*

### ***Slow roasted Pork***

*Served on dauphin wae, sautéed apples & greens finished with jus*

### ***Wild mushroom & truffle risotto***

*With rocket & parmesan*

*Garden Salad per table*

*Mini Bread Loaves per table*

## DESSERT

### *Sticky Date Pudding*

*Served with hot butterscotch sauce & double cream*

### *Marsala Poached Peaches / Pears (depending on season)*

*With pistachio gelato*

### *Sorbet*

*A selection of 3 flavours with a citrus syrup*

### *Vanilla & lime pannacotta*

*With berry compote & tuilles*

*Coffee, Tea & Chocolates*

**\$9 per person extra**

Served on the table arrival:

### *Mussel Bar Tasting Plate*

*A selection of flavours from the Kitchen*

**\$3 per person extra**

Served on arrival on the table:

### *Turkish Bread & Dips*

**\$3 per person extra**

Served with the main course:

### *Woked seasonal greens*

*All menu products / items are subject to seasonal and quality availability (if produce is not up to our standards we will not serve the dish), we will do our utmost to provide the dishes as stated or to substitute a product of equal or better quality*

# **Function Menu One**

All menus include salads, mini breads loaves, coffee tea & chocolates

**\$57 per person:** set entrée, one main & one dessert  
**\$65 per person:** set entrée, two mains & one desert  
**\$69 per person:** set entrée, three mains & two desserts

To share to start:

*Please not - one plate between four people – this is not designed to replace an entree size portion per person but rather as light starter. . The tasting plate reflects what is on our current a la carte tasting plate.*

## **ENTRÉE**

### ***Turkish Bread & Dips***

#### ***Tasting Plate***

*Salt & pepper squid  
Unagi (fresh water eel)  
Chicken mousse  
Cacciatore with chilli & tomato jam  
Grilled prawns*

## **MAINS**

### ***Fish of the Day***

*Served with fresh seasonal produce*

### ***Chicken, Ham & Sage Involtini***

*With rosemary potatoes, green beans & sage jus*

### ***Char grilled Lamb Rump***

*With spiced chick peas, gremolata, buttered spinach & red wine jus*

### ***Slow roasted Pork***

*Served on dauphin wae, sautéed apples & greens finished with jus*

### ***Wild mushroom & truffle risotto***

*With rocket & parmesan*

*Garden Salad per table*

*Mini Bread Loaves per table*

## DESSERT

### ***Sticky Date Pudding***

*Served with hot butterscotch sauce & double cream*

### ***Marsala Poached Peaches / Pears (depending on season)***

*With pistachio gelato*

### ***Sorbet***

*A selection of 3 flavours with a citrus syrup*

### ***Vanilla & lime pannacotta***

*With berry compote & tuilles*

*Coffee, Tea & Chocolates*

**\$9 per person extra**

Served on the table arrival:

### ***Mussel Bar Tasting Plate***

*A selection of flavours from the Kitchen*

**\$3 per person extra**

Served on arrival on the table:

### ***Turkish Bread & Dips***

**\$3 per person extra**

Served with the main course:

### ***Woked seasonal greens***

*All menu products / items are subject to seasonal and quality availability (if produce is not up to our standards we will not serve the dish), we will do our utmost to provide the dishes as stated or to substitute a product of equal or better quality*