

Functions menu

Sourdough vienna + butter

Entrée

Soup of the day + toasted sourdough [gf]

Onion + gruyere tart, onion puree [v]

Baked pear, prosciutto, blue cheese, vincotto [gf]

Crisp duck salad, beetroot, hazelnuts + Frisee [gf]

Main

Spinach risotto, parmesan + olive oil [gf, v]

Atlantic salmon, prawns + kipflers, sage beurre blanc [gf]

Chicken breast, pan fried gnocchi, sauce vierge

Hazelnut crumbed pork, watercress, mustard fruits, potato puree

Wagyu brisket in red wine, Brussels sprouts + speck [gf]

Dessert

Crème brulee w almond bread

Poached pear crumble, berry compote, vanilla bean ice cream

Bittersweet chocolate tart, crème anglaise

Flourless orange + almond cake, orange syrup [gf]

Optional extras (priced on request):

Share plates, additional menu choices, sides, sorbets + cheese platters

Normal pricing:

2 courses: Main + Dessert \$45pp 2 courses: Entrée + Main \$50pp 3 courses: \$65pp

Saturday, Sunday & Public Holiday pricing:

2 courses: Main + Dessert \$50pp 2 courses: Entrée + Main \$55pp 3 courses: \$70pp

For groups over 20: Your choice of 2 menu items for each course served as an alternate drop

For smaller groups: Your choice of 3 menu items for each course as a set menu

With prior notice all menus can be designed to cater for specific dietary requirements

Menu items + pricing are subject to changes

Only one bill / transaction per table

Sharing function menu

Selection of dips, grilled Turkish bread [v]

Share plates

Duck liver parfait, rhubarb chutney

Zucchini fritters, roasted corn salsa [v]

Grilled chorizo, smoked paprika aioli, pickled garlic [gf]

Lamb meatballs, broad bean + mint [gf]

Prosciutto, parmesan + sourdough

Main

Spinach risotto, parmesan + olive oil [gf, v]

Atlantic salmon, prawns + kipflers, sage beurre blanc [gf]

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Dessert

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Bittersweet chocolate tart, crème anglaise

Flourless orange + almond cake, orange syrup [gf]

Optional extras (priced on request):

Entrée's, additional menu choices, sides, sorbets + cheese platters

Normal pricing:

2 courses: Main + Dessert \$45pp 2 courses: Entrée + Main \$48pp 3 courses: \$63pp

Saturday, Sunday & Public Holiday pricing:

2 courses: Main + Dessert \$50pp 2 courses: Entrée + Main \$53pp 3 courses: \$68pp

For groups over 20: Your choice of 3 share plates to start + 2 menu items for main course and dessert served as an alternate drop

For smaller groups: Your choice of 3 share plates to start + 3 menu items for main course and dessert as a set menu

With prior notice all menus can be designed to cater for specific dietary requirements

Menu items + pricing are subject to changes

Only one bill / transaction per table