

THE MENUS

SET MENU

Entree Options

Lamb shoulder, ragout, polenta, kalamata olive, watercress

Balsamic soused salmon, rhubarb, calvados creme fraiche

Pork belly , black pudding, celeriac, apple, pistachio

Parmesan rice condi, crumbed hens egg, asparagus, lemon oil

Beef rib, charred herb salsa, beetroot ketchup

Halloumi, jasper king brown mushrooms, green olive, preserved lemon

Main Options

Chicken, orange chick pea, duck fat kipflers, 'chia tahini'

Market fish, pippies, corn chowder, artichoke crisps

Charred zucchini, eggplant, silver beet, sumac onion, spiced citrus yoghurt

Duck leg, plum glaze, onion danish, carrot & snow pea slaw

Smoked pork hock, stout, cabbage, parsnip puree, mustard seed, apple

300g Fleurieu scotch, steamed broccolini, roasted shallots, colcannon

Dessert Options

Chocolate cake, salted whiskey caramel

Ricotta cheesecake, rhubarb, pistachio, blood orange sorbet

Strawberry crumble, gingerbread, vanilla, mascarpone mousse

Coffee & croissant, coffee mousse, vanilla bean icecream , espresso

Caramelised apple tarte tatin, bitter caramel icecream

Cheese selection, fresh pear, beetroot relish, lavosh

Add canapes to start
(Select from Cocktail Menu)

A selection of 2 canapes \$9
A selection of 3 canapes \$14

Pricing

Option 1 | \$55 per person
Choice of 2 entrée & 2 mains,
or
Choice of 2 mains & 2 desserts

Option 2 | \$70 per person
Choice of 2 Entrees, 2 Mains
& 2 Desserts

Additional Sides
(5 serves per bowl)

Mixed leaf salad \$5
Green vegetables \$7
Potatoes \$5

* Additional choice of entrée, main or dessert is \$5 per choice, per person. Dietary requirement options are available, which is to be arranged prior to event

* Please note menu items may change due to seasonal availability. Our functions coordinator will confirm menu options when finalising your event details