

PLATED SET MENU

Please browse the dishes below and speak to one of the dedicated members from our function team to deliver a menu suited to your needs.

One option of each course	\$65.00 pp
Two options of each course	\$75.00 pp
Three options of each course	\$85.00 pp

ENTREE

- Master stock pork belly with apple puree, red pepper, crisp onion and star anise jus
- Hot smoked salmon, potato rosti, rocket, lemon and herb crème fraîche
- Lightly smoked venison salad, beetroot gel, watercress, goats cheese and walnuts
- Honey soy tofu with sweet and sour cucumber, chilli salad, sesame dressing and soy sauce
- Slow roast tomato tart with buffalo mozzarella, rocket, balsamic glaze and basil dressing
- Steamed mussels in a garlic coconut cream sauce with toasted ciabatta

MAIN

- Fillet of Angus beef, potato gratin, slow roasted tomato, béarnaise sauce and red wine jus
- Free range lamb rump, fondant potato, minted crushed peas, goats cheese and port jus
- Seared duck breast, smoked kumara mash, broccolini, crisp shallots with orange and ginger jus
- Citrus poached chicken, roasted pepper couscous, prosciutto and chimichurri
- Field mushroom risotto, cashew, carrot crisps and lemon mascarpone
- Aubergine, tomato and haloumi stack, lemon almond quinoa and chilli bean sauce
- Market fish, cauliflower puree, roasted red peppers, broccolini, crispy capers and lemon dressing

DESSERT

- Dark chocolate fondant with Doris plum gel and vanilla bean ice cream
- Deconstructed lemon meringue pie
- Pavlova with fresh strawberries, kiwifruit and light Chantilly cream
- Dark chocolate and bourbon mousse, biscuit crumb, chocolate soil and strawberry gel
- Lemon and lime cheesecake with passionfruit syrup
- Fresh fruit salad with citrus mascarpone and mint

Prices and availability subject to change