



**PLATED  
LUNCH/DINNER MENU**

**ENTRÉE**

**(please select one)**

- Butterflied Prawns with Chermoula Butter gf
- Roast Beetroot, Winter Orange, Goat's Cheese & Hazelnut Salad gf v
- Chorizo, Roasted Capsicum & Feta Tart v
- Sashimi Tuna with Pink Grapefruit & Radish gf

**MAIN**

**(please select one)**

- Middle Eastern Spiced Lamb Backstrap with Tahini Yoghurt & Baby Carrots gf
- Snapper Fillet with Smoked Paprika Butter & Cauliflower Puree gf
- Beef Eye Fillet with Mustard Cream, Onion Puree & Green Beans gf
- Roasted Chicken with Wild Mushrooms & Baby Leeks gf

+

**Sides**

**(please select two)**

- Roast Potatoes with Rosemary Salt gf v v+
- Brussel Sprouts with Pancetta & Parmesan Crumb gf v
- Green Leaf Salad with Mustard Citrus Dressing gf v v+
- Spiced Cauliflower with Parsley & Garlic Butter gf v

**DESSERT**

**(please select one)**

- Baked Cheesecake with Mandarin Syrup v
- Almond & Prune Tart with Vanilla Bean Ice Cream v
- Warm Spiced Gingerbread with Pear Puree & Mascarpone v
- Chocolate Dessert Cake with Blackberry Compote & Vanilla Yoghurt gf v v+
- Espresso Chocolate Mousse with Bailey's Cream gf v

Plus

Gourmet Cheese Platter

3 Course \$89.00 per person + GST  
2 Course \$75.00 per person + GST  
Alternate drop add \$5.00 per course

(10% surcharge for less than 10 guests)