

#### Sit-down Formal

#### Entrée

Roasted cauliflower, beetroot hummus and nut free dukkah (gf, df, v, vg)

Pumpkin, sage and fetta arancini with a petite rocket salad and salad verde (v, gf)

Prawn and fish fritters with dill mayonnaise and a rocket salad (af, df)

Smoked salmon wonton stack with lemon dill cream, red onion, crispy capers and rocket

Grilled eggplant stuffed with Mediterranean vegetables with a rich tomato fondue (gf, df, v, vg)

Classic prawn cocktail - shredded lettuce, Housemade marie rose dressing, lemon wedge and succulent lemon and thyme prawns (gf, df)

Leek, mushroom and chicken tart with a petite rocket salad *(gf)* 

Crispy pork belly coated in a green apple and star anise caramel with a pineapple and toasted coconut salad (df, gf)

Herb, garlic stuffed mushroom with a crunchy oat and Cajun crumb and avocado salsa

(v, gf)



# Sit-down Formal Mains

Honey ginger chicken breast with crispy fried shallots (gf, df)

House made rosemary ravioli filled with pumpkin, spinach and sage puree, tossed in a rocket pesto (gf, df, v, vg) (parmesan optional)

Roulade of roasted pumpkin, eggplant and capsicum with fresh herbs on a bed of salsa verde (gf, df, v, vg)

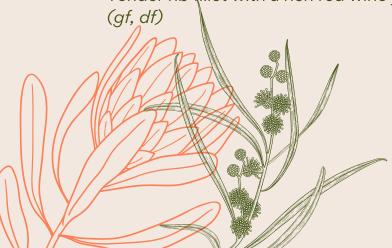
Bourbon and cola slow braised beef cheek (gf, df)

Tender chicken breast laced with Dijon mustard, baby spinach and semidried tomato on a thyme and white wine sauce (gf)

Crispy skin Atlantic salmon and a vibrant coconut curry sauce (gf, df)

Five spiced crispy pork belly with a sweet chilli plum sauce (gf, df)

Tender rib fillet with a rich red wine jus, pan-fried mixed mushroom





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#### Sides

Mixed seasonal vegetables (gf, df, v, vg)

Confit baked potatoes with a celery leaf salt (gf, df, v, vg)

Oven roasted root vegetables with an aged balsamic glaze (gf, df, v, vg)

Roasted cauliflower and halloumi salad with baby spinach, oregano and honey lemon dressing (gf, v)

Baby broccolini sautéed in garlic oil (gf, df, v, vg)

Smoky roasted sweet potato puree (gf, df, v, vg)

Pear and prosciutto salad, honey basil dressing (gf, df)

Parmesan and herb crusted roast potatoes, lemon oil (gf, v)

Asian style bok-choy dressed in soy and sesame





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## Dessert

Chocolate and espresso bavarois (gf, df)

Rhubarb and pear crumble (gf, v, contains nuts)

Lemon meringue (gf)

Chocolate whisky pudding with date ice cream

Apple pie with vanilla custard

