

Entrees

Antipasto for one – cold selection of marinated vegetables, bocconcini, pumpkin and feta frittata, prosciutto and sopressa

Thai beef salad – vermicelli noodles, coriander, julienne carrot, crushed nuts, spring onions and Asian style dressing.

Zucchini and two cheese arancini - mixture of feta & mozzarella arancini oven baked served with Napoli sauce (V)

Spiced Moroccan pumpkin soup with coriander and ginger cream (V)

Chargrilled eggplant topped with warmed quinoa and avocado salad drizzled with tzatziki dressing (VEG)

Mains

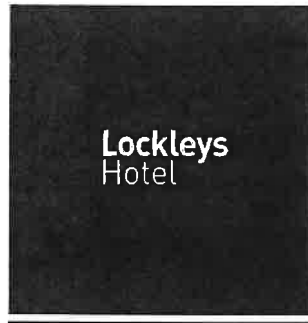
Chicken breast stuffed with spinach and feta served with a roasted medley of vegetables & creamy garlic sauce

250gm Sirloin steak served with duchess potato, salsa verde, broccolini & onion jus.

Oven baked salmon fillet served with sweet potato galette, caper hollandaise & wilted greens.

House made gnocchi oven baked in mediterranean vegetables and Napoli sauce finished with grana cheese. (V)

Smokey tofu mignon wrapped in vegan bacon on a parsnip puree, wilted broccolini, chickpea cream. (VEG)



Desserts

Deconstructed mixed berry cheesecake with chocolate crumb

Fig and ginger sticky pudding with chantilly cream & butterscotch sauce

White chocolate brownie with macadamia crumb & raspberry coulis

Cashew and pumpkin cheesecake finished with maple pecans (VEG)

(V) Vegetarian (VEG) Vegan

2 course alternate drop (2 entrées and 2 mains) \$50

2 course (choice of 2 entrées and two mains) \$55

3 course alternate drop (choice of 2 entrees, 2 mains and 1 dessert)
\$60

3 course choice (choice of 2 entrees, 2 mains and 2 desserts) \$65

All functions over 40 pax alternate drop menus